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RESTAURANT, HOTEL SUPPLIES & EQUIPMENT

Distributors Manufacturers

Jobbers

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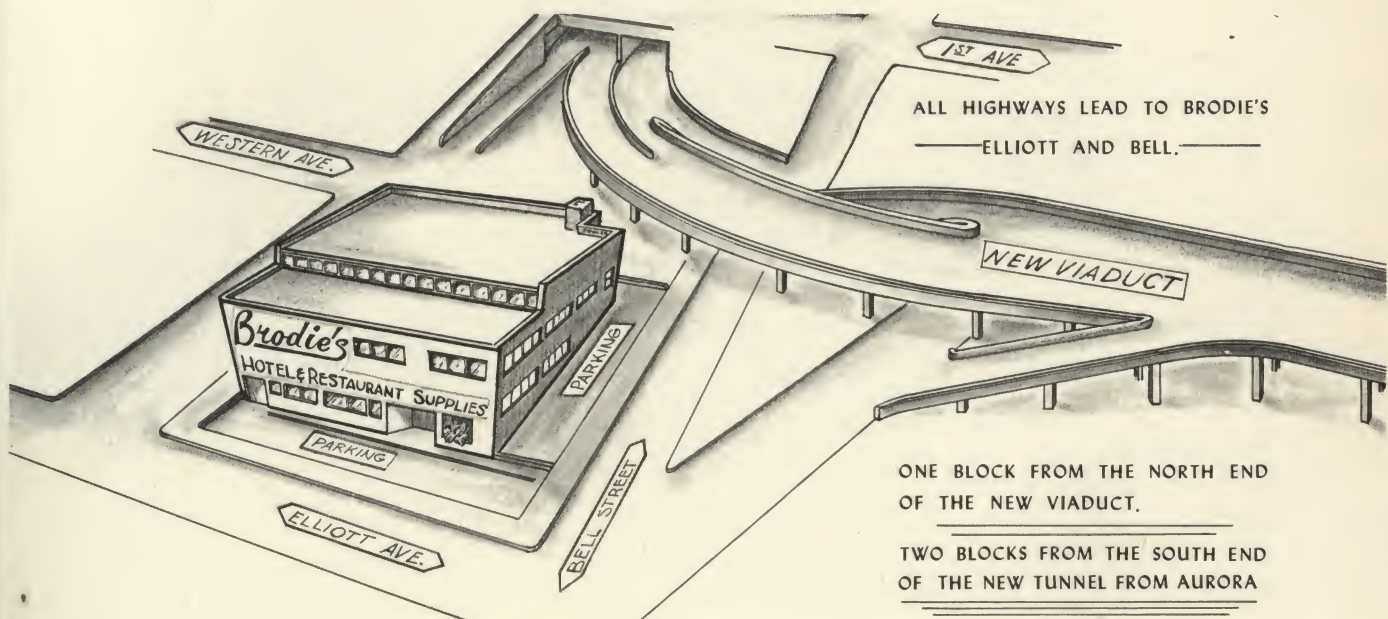
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AND VALUES BETTER THAN EVER.**

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IN THE BUSINESS.**

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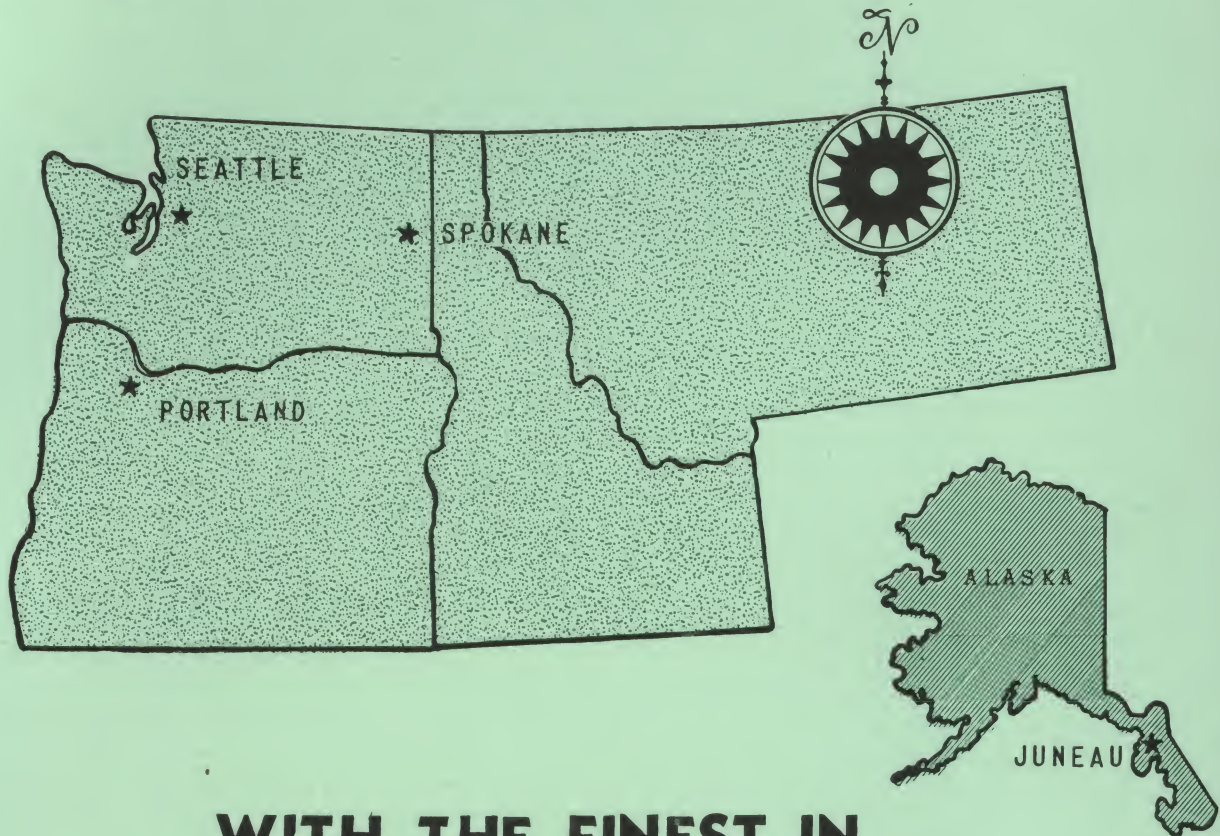
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RESTAURANT AND

Brodie's Inc.

HOTEL SUPPLIES



INDEX

A

Air Circulators.....191
 Aluminum Ware.....121 to 129
 Angel Cake Pans.....127-133
 Angostura Bitters.....320
 Apple Corers.....87-136
 Apple Parers.....80-87-136
 Aprons.....141-325
 Ash Cans.....72A -73
 Ash Trays.....52-61
 Ash Stands.....193
 Au Gratin Dishes.....18-20-21
 Automobile Trays.....107

B

Back Bars.....169-170-171
 Bags, Paper.....140
 Bags, Urn.....67
 Bags, Pastry.....86
 Bain Marie Pots.....113-122-131
 Bake Pans.....113 to 134
 Bake Ovens.....266-267-274
 Baker Bowls.....112-116-125
 Bakers' Scales.....91
 Bakers' Tables.....303-314
 Bakers, Waffle.....271-310-311
 Ball Cutters.....80-136
 Banana Split Dishes.....44-45-46
 Banquet Covers & Rings.....62
 Banquet Tables.....208-209
 Bar Aprons.....141-325
 Bar-B-Q Machines.....219
 Bar Drawers, Servette.....317
 Bar Faucets.....108
 Bar Glassware.....33 to 56
 Bar Knives.....137A
 Bar Mixers.....84-216-323
 Bar Service Stall.....90-322
 Bar Shaker Cups.....317
 Bar Sinks.....286-287-288
 Bar Spoons.....317
 Bar Stools.....200-201
 Bar Sugar Containers.....317
 Bar Supplies.....317-328
 Bar Tops.....170 to 172
 Bar Water Heaters.....323
 Bars, Back.....169-170-171
 Bars, Front.....170 to 173
 Barkeepers' Friend.....326
 Bases, Stool.....194 to 198
 Bases, Table.....202-203-204-208
 Baskets, Bread.....22-26A-62-91
 Baskets, Cracker.....22-62-91
 Baskets, Dish.....70-98-228
 Baskets, Dishwashing
 Machine.....98-228
 Baskets, Fry.....88

Baskets, Silver.....70-98
 Baskets, Waste Paper....100-101
 Basting Spoons.....95
 Batter Buckets -109-112-121-130
 Bean Pots.....18
 Beaters, Egg.....80
 Beaters, Whip.....104
 Beating Bowls.....112 to 129
 Bed Pans.....119
 Beer Boxes.....217-218
 Beer Faucets.....163-164-165
 Beer Glasses.....33 to 56
 Beer Foam Scrapers.....322
 Beer Mugs.....48
 Beer Pitchers.....51
 Beer Tap Rods.....159-160
 Beer Trays.....102
 Bells.....62-66
 Beverage Coolers.....218
 Bib Aprons.....141
 Bins, Silverware.....67
 Biscuit Cutters.....132
 Bitter Bottles.....321
 Bitter Tubes.....318
 Bitters, Angostura.....320
 Bitters, Orange.....320
 Blades, Meat Saw.....220
 Block Brushes.....150 -220
 Block, Butcher.....220
 Block, Rubber Scrap.....94
 Block Scrapers.....220
 Boards, Bread, Pastry.....85
 Boards, Cutting.....85
 Boilers, Coffee.....122-130
 Boilers, Double.....124-128-131
 Boilers, Egg.....240
 Boning Knives.....135-137A
 Boosters, Hot Water.....230-234
 Booth Costumers.....189
 Booths.....174 to 177
 Boraxo.....154
 Boraxo Dispensers.....152
 Bottle Openers.....319
 Bottle Stoppers.....318
 Bottles, Cream.....38
 Bottles, Oil.....49
 Bottles, Vinegar.....49
 Bowls, Bakers'.....112-116-125
 Bowls, Batter.....112 to 129
 Bowls, Beating.....112 to 129
 Bowls, Chopping.....65-105
 Bowls, Chop Suey.....116
 Bowls, Crockery.....65
 Bowls, Crushed Fruit.....72
 Bowls, Ice.....22-49
 Bowls, Mixing.....65-112 to 129
 Bowls, Plastic.....22 to 26

Bowls, Punch.....46
 Bowls, Salad.....22-65-105
 Bowls, Sponge.....116
 Bowls, Sugar.....44-72- 97
 Bowls, Stainless Steel...112-113
 Bowls, Wood.....65-105
 Boxes, Bread.....132
 Boxes, Cutlery.....67
 Boxes, Dice.....144
 Boxes, Dish.....70
 Bread Baskets.....22-26A-62-91
 Bread Boards.....85
 Bread Boxes.....132
 Bread Knives.....137
 Bread Pans.....126-134
 Brillo.....95
 Broilers, Electric...219-272-273
 Broilers, Charcoal.....219
 Broilers, Gas.....219-267
 Broilers, Wire.....117
 Brooms.....149
 Brushes.....147 to 150
 Brushes, Bench.....150-220
 Brushes, Glass.....150-247
 Brushes, Glass Electric..245-247
 Brushes, Pastry.....148
 Buckets, Champagne.....66-321
 Buckets, Galvanized.....73
 Buckets, Mop, Water.....153-158
 Buffet Service.....114
 Bun Pans.....121 to 134
 Bun Warmers.....309
 Burnishers, Silver.....260
 Bus Boxes.....70-221
 Bus Trays.....70-102-121-221
 Butcher Blocks.....220
 Butcher Block Brushes...150-220
 Butcher Block Scrapers...80-220
 Butcher Knives.....135-136-137
 Butcher Saws.....220
 Butcher Steels.....136
 Butter Cutters.....65
 Butter Jars.....65
 Butter Spreaders.....137
 Butter Tubs.....65

C

Cabbage Cutters.....80
 Cafeteria Counters.....305
 Cake Covers.....91-238-239
 Cake Decorating Sets.....86
 Cake Pans.....126-127-133
 Cake Servers 137 Wearever Insert
 Candle Lamps.....66
 Cannisters.....78
 Can Openers.....62-63-64
 Can Opener Parts.....64

INDEX

Cans, Ash.....	73	Coat Hooks.....	189-190	Covers, Menu.....	82-83
Cans, Garbage.....	73	Cocktail Bowls.....	22-44-45-49	Covers, Plate.....	62
Cans, Step-on.....	73	Cocktail Glassware.....	33 to 36	Covers, Stool.....	199
Caps, Cooks'.....	141	Cocktail Forks.....	27 to 30	Cracker Baskets.....	22-62-91
Card Holders.....	85	Cocktail Frames.....	22-44	Crackers, Nut, Lobster.....	85
Card Table Covers.....	144	Cocktail Liners.....	41-44-45-49	Cream Bottles, Individual....	44
Carriers, Dish....	70-98-221-222	Cocktail Mixers.....	84-323	Cream Dispensers.....	92-93-227
Carriers, Food.....	221-222	Cocktail Napkins.....	139-324	Cream Pitchers.....	92-93
Car Trays.....	107	Cocktail Picks.....	324	Creamer Racks.....	98-228
Cases, Pastry.....	238-239	Cocktail Rings.....	22-44	Crested Glassware.....	52
Casseroles, China.....	21	Cocktail Shakers.....	317	Crocks.....	65
Catheter Trays.....	119	Cocktail Sinks.....	286-287-288	Crutch Tips.....	99
Cast Iron Ware.....	120	Cocktail Strainers.....	317	Cube Steak Machine.....	289
Chafing Dishes.....	114	Cocktail Straws.....	140-320	Cups, Coffee Urn.....	109-122
Chains, Pot.....	87	Cocktail Table.....	203-206	Cups, Dice.....	144
Chairs.....	178 to 188	Cocktail Trays.....	102	Cups, Egg.....	3-13 to 17
Chairs, Chrome.....	178 to 180	Cocoa Mats.....	71	Cups, Hot.....	76
Chairs, Folding.....	187-188	Coffee Bags.....	67	Cup Racks.....	98-228
Chairs, High.....	187	Coffee Boilers.....	122-130	Cups, Souffle.....	139
Chairs, Junior.....	75	Coffee Bowl Brushes.....	147	Cups, Coffee.....	13 to 18
Chairs, Wood.....	182-187	Coffee Brewers.....	68-69-223	Cups, Custard.....	21
Chair Tips.....	99	Coffee Cups, Mugs.....	2 to 18	Cups, Punch.....	41-46
Champagne Coolers.....	22-66	Coffee Dispensers.....	223	Curb Service Trays.....	107
Champagne Glasses.....	35-42-47	Coffee Filters.....	68 -69	Cuspidors.....	100-101
Change Trays.....	102	Coffee Grinders.....	223	Custard Cups.....	21
Checks, Guest.....	74	Coffee Percolators..	69-129 -130	Cutlery.....	135 to 138
Cheese Cutters.....	80	Coffee Pots.....	122-129-130	Cutlery Boxes.....	22-67
Cheese Graters.....	74-94	Coffee Servers..	109-112-121-130	Cutters, Ball.....	80
Chefs' Clothes.....	141-142	Coffee Stoves.....	68-225-226	Cutters, Biscuit.....	132
Chefs' Knives.....	135-136-137	Coffee Urns.....	223-224	Cutters, Butter.....	65
Cherries, Maraschino.....	320	Coffee Urn Bags.....	67	Cutters, Cheese.....	80
Cherry Forks.....	319-324	Coffee Urn Brushes.....	147	Cutters, Doughnut.....	132
Chimes.....	66	Coffee Warmers.....	68	Cutters, French Fry.....	88
China Bleach.....	155	Coil Cleaner.....	161-162	Cutters, Slaw.....	80
China Cap Strainers.....	96-125	Coin Changers.....	67	Cutters, Vegetable....	80-94-290
Chinaware.....	2 to 21	Colanders.....	116-122-129	Cutting Boards.....	85
Chinese Strainers.....	96-125	Compressor.....	163		
Chinese Tea Cups.....	20	Cooks' Forks.....	136-137		
Chippers, Ice.....	317	Cookers, Pressure.....	127		
Chlorine, Liquid.....	155	Cookers, Steam.....	291-299		
Chlorine Tablets.....	154	Cookie Cutters.....	132		
Chop Suey Bowls.....	116	Cookie Jars.....	79		
Chop Suey Dishes.....	20	Cookie Sheets.....	126-134		
Choppers, Food.....	72-240	Cooks' Clothing.....	141-142		
Chopping Blocks.....	85-220	Cooks' Tables.....	303-314		
Chopping Bowls.....	65-105	Coolers, Bottle.....	218		
Chore Girl.....	95	Coolers, Champagne.....	22-66		
Cleaners, Drain.....	155	Corers, Apple.....	87-136		
Cleaners, Floor....	149-154-157	Cork Pullers.....	319		
Cleaners, Glass.....	154-157	Corks.....	318		
Cleaners, Metal.....	95-155	Corkscrews.....	319		
Cleaners, Pot.....	95-147	Cory Coffee Makers.....	223		
Cleaner, Sani-Flush.....	155	Costumers.....	189-190		
Cleaners, Toilet Bowl.....	155	Counters.....	170 to 173		
Cleanser.....	155	Counter Guards.....	67		
Cleavers.....	136	Covers, Banquet.....	62		
Coasters, Cocktail.....	139-324	Covers, Card Table.....	144		

D

INDEX

Dishers, Ice Cream.....77
 Dishes, Banana Split...44-45-46
 Dishwashing Powder.....157
 Dishwashing Sinks.....285
 Dishwashing Soaps.....154-157
 Disinfectants.....154-155-157
 Dispensers, Beer.....217-218
 Dispensers, Beverage.....218
 Dispensers, Cream.....92-93-227
 Dispensers, Malt.....85
 Dispensers, Napkin.....85
 Dispensers, Soap.....152
 Dispensers, Straw.....96
 Dispensers, Sugar.....97
 Dispensers, Syrup.....92-93
 Dispensers, Toothpick.....107
 Dispensers, Towel.....152
 Display Cases...192-237-238-239
 Display Jars.....79
 Display, Pie.....237-238-239
 Diversol.....156
 Double Boilers.....124-128-131
 Dough Mixers.....254 to 259
 Dough Scales.....91
 Dough Scrapers.....80-137
 Doughnut Cutters.....132
 Doughnut Kettles.....242
 Draft Arms.....163-164-165
 Draft Beer Boxes.....217
 Drain Pipe Cleaner.....155
 Dredges, Salt & Pepper.....132
 Dressing Jars.....118
 Drip Cut Servers.....93
 Durable Mats.....71
 Dust Pans.....151
 Dust Mops.....149
 Dusters, Feather.....148
 Dutch Ovens.....120

E

Egg Beaters.....80-104
 Egg Boilers.....240
 Egg Cups.....3-13 to 17
 Egg Slicers.....80
 Enamelware.....130-131

F

Fans.....191
 Faucets, Beer.....163-164-165
 Faucets, Water.....108
 Feather Dusters.....148
 Filters, Coffee.....68-69
 Filters, Fat.....242
 Finger Bowls.....38
 Flatware, Silverplate..27-28-29
 Flatware, Stainless....30-31-32
 Floor Brushes.....149

Floor Cleaners.....154-157
 Floor Mats.....71
 Floor Mops.....149-151
 Floor Squeegees.....151
 Floor Sweeping Compound....154
 Floor Wax.....154-156
 Flour Sifters.....93
 Folding Chairs.....187-188
 Folding Tables.....208-209
 Forks, Cooks'.....136-137
 Forks, Salad.....105
 Forcep Jars.....119
 Formica Table Tops.....205
 Fountains, Soda.....244
 Fountain Glassware.....44-45-46
 French Fryers, Pan.....115-127
 French Fryers, Electric....241
 (cont'n'd).....242A-242-271-273
 French Fryers, Gas.....243
 French Fry Cutters.....88
 French Knives.....135-137
 French Whips.....104
 Front Bars.....169 to 173
 Fruit Juice Extractors.....79
 Fruit Juice Strainers....96-317
 Fruit Ladle.....72
 Fry Pans.....117-120
 Fudge Warmers.....76
 Funnels.....72-319
 Furniture, Chrome....178 to 181
 Furniture, Upholstered 178 to 186

G

Galvanized Pails.....72A-73
 Garbage Cans.....72A-73
 Garbage Disposal.....313
 Gas Broilers.....219
 Gas Fryers.....243-277
 Gas Griddles.....251-277
 Gas Ovens.....267
 Gas Range.....276-277
 Gas Steam Tables.....302-305
 Gas Toasters.....306
 Glass Brushes.....150-327
 Glass Cleaners.....154-155-327
 Glass Sterilizers.....154-155
 (cont'n'd).....157-326-327
 Glass Washers...231-245-246-247
 Glassware.....33 to 58
 Glassware, Brandy...34-35-42-47
 Glassware, Champagne 35-42-47-57
 Glassware, Cocktail...33 to 36
 (cont'n'd).....42-47-57
 Glassware, Fountain...44-45-46
 Glassware, Hi-Ball.....36-39
 (cont'n'd).....40-47-57
 Glassware, Juice.....36 to 45

Glassware, O.F.....40-42-57
 Glassware, Oyster Cocktail...41
 (cont'n'd).....44-45-49
 Glassware, Parfait.....44-47
 Glassware, Pilsners....33-to-43
 Glassware, Sherbet....34-to-46
 Glassware, Whiskey....36-to-57
 Glassware, Wine.....34-to-57
 Glassware, Zombie.....36-39-52
 Glides.....99
 Grapefruit Knives.....136
 Graters, Cheese.....74-94
 Grease Brushes.....148-151
 Grease Filters.....242
 Griddle Bricks.....74
 Griddle Scrapers.....80
 Griddles, Cast Iron.....78
 Griddles, Electric...248 to 250
 (cont'n'd).....271-272
 Griddles, Gas.....251-277
 Grills, Sandwich.....306
 Grinders, Food.....72-240
 Guest Checks.....74

H

Ham Slicers.....137
 Hamburger Liners.....75
 Hamburger Machines.....75
 Hamburger Molds.....75
 Hamburger Paper.....75
 Hat Racks.....189-190
 High Chairs.....75-187
 Holders, Bar Towel.....319-322
 Holders, Counter Menu.....67
 Holders, Napkin.....85
 Holders, Straw.....96
 Holders, Toilet Paper.....152
 Holders, Toothpick.....107
 Holders, Towel.....152
 Hoods.....252
 Hooks, Meat.....85
 Hospital Items.....118-119
 Hot Cups.....76
 Hot Dog Warmers.....301
 Hot Food Warmers 272-300 to 305
 Hot Fudge Warmers.....76
 Hot Plates..250-271
 Hot Water Boosters.....230-234
 Hot Water Urns.....323
 Hotel Steel.....116-117

I

Ice Bowls.....22-49
 Ice Chippers.....317-323
 Ice Dippers.....91-321
 Ice Picks.....319
 Ice Scoops.....91 -317-321

Ice Cream Cabinets.....253
Ice Cream Dishers.....77
Ice Cream Packers.....77
Ice Cream Spades.....77
Insets, Aluminum.....122
Insets, Enamel.....131
Insets, Stainless Steel.110-111
Instrument Trays.....119
Ironware.....120
Irrigators.....118

J

Janitor Supplies.....147 to 158
Jars, Bain Marie....113-122-131
Jars, Display.....79
Jars, Dressing.....118
Jars, Mustard.....4-18-44
Jars, Sand.....90
Jiggers, Glass.....39-40-42-43
Jiggers, Stainless Steel...317
Jug Fillers.....162
Jugs, Water.....22-51-86
Juice Extractors.....49-79
Junior High Chairs.....75

K

Kettles, Electric Fry...241-242
Kettles, Doughnut Fry.....242
Kettles, Gas Fry.....243-277
Kettles, Preserving.....128
Kettles, Sponge.....116
Kettles, Steam Jacketed.291-298
Kettles, Tea.....129-130
Kitchen Scales.....91
Kitchen Sinks.....285
Knife Sharpeners.....94
Knife Steels.....136-137
Knives.....135 to 138

L

Ladles, Cream.....81
Ladles, Crushed Fruit....29-72
Ladles, Silver.....29
Ladles, Stainless Steel.....81
Lemon Squeezers.....49-79-317
Lemon Slicers.....321
Letters, Changeable.....81
Letter Signs.....81
Lime Squeezer.....317
Liners, Cocktail....41-44-45-49
Linen Napkins.....143
Linen Trucks.....221-222
Liquid Soap.....154
Liquor Pourers.....318
Liquor Stoppers.....318
Lobster Cracks.....85
Lunch Counters.....169 to 171

Lunch Counter Stools.194 to 199
Lye.....155

M

Malted Milk Cups.....79-106
Malted Milk Dispensers.....85
Maraschino Cherries.....320
Markers, Pie.....86
Markers, Steak.....96
Mashers, Potato.....87
Mats, Cocoa.....71
Mats, Rubber Floor.....71
Mats, Wood Floor.....71
Meat Boards.....85
Meat Grinders.....72-240
Meat Hooks.....85
Meat Saws.....220
Meat Slicers.....289-290
Menu Boards.....81
Menu Covers.....82-83
Menu Holders.....85
Menu Holders, Counter.....67
Menu Letters.....81
Menu Signs.....81
Metal Folding Chairs.....188
Metal Tables.....208-209
Mixers, Food.....254 to 259
Mixers, Drink....84-215-216-323
Mixers, Milk Shake...84-215-216
Mixing Bowls.....65-112-113-129
Mixing Cups.....106-317
Mixing Glasses.....50
Molds, Hamburger.....75
Mop Buckets.....153-158
Mop Handles.....149
Mop Heads.....149
Mop Presses.....153-158
Mop Trucks.....153-158
Mop Wringers.....153-158
Mops, Dusting.....149
Mops, Yacht.....151
Muddlers.....317
Muffin Pans.....126-132
Mugs, Beer.....48
Mugs, Coffee.....4 to 18
Mustard Jars.....4-18-44
Mustard Spoons.....95

N

Napkin Holders.....85
Napkins, Cloth.....143
Napkins, Cocktail.....139-324
Napkin Dispensers.....85
Napkins, Paper.....139-140-324
Nappies, China.....4-13 to 17
Nut Crackers.....85

O

Offset Spatulas.....136-137
Oil Bottles.....49
Openers, Bottle.....319
Openers, Can62-63-319
Orange Juicers.....49-79
Ovens, Bake and Roasting...266
(cont'n'd).....267-274
Ovens, Dutch.....120
Oyster Cocktail Glasses.....41
(cont'd').....44-45-49
Oyster Forks.....27-32

P

Paddles, Wood.....105
Pails, Garbage.....73
Pails, Mop, Water....73-153-158
Pans, Angel Cake.....127-133
Pans, Bed.....119
Pans, Cake.....126-127-133
Pans, Dish.....116-125
Pans, Dust.....151
Pans, Frying.....117-120
Pans, Loaf.....126-134
Pans, Muffin.....126-132
Pans, Pie.....126-133
Pans, Pudding.....125-130
Pans, Pullman.....134
Pans, Roasting.....115-121-127
Pans, Sauce.....123-124-128-131
Pans, Steam Table.....110-131
Pants, Cooks'.....142
Paper Bags.....140
Paper Cups.....106-139
Paper Cup Holders.....106
Paper Napkins.....139-140-324
Paper Souffle Cups.....139
Paper Towels.....152
Parers, Apple.....87-136
Parers, Potato.....80-87-136
Paring Knives.....135-137
Pastry Bags.....86
Pastry Brushes.....148
Pastry Decorators.....86
Pastry Covers.....91-238-239
Pastry Stand.....91
Pastry Tubes.....86
Pastry Wheels.....136
Pedestal Table Bases.202 to 204
Peelers, Lemon Twist.....319
Peelers, Potato.....80-87-136
(cont'n'd).....259 to 265
Pepper Shakers.....89
Percolators.....69-129-130
Pickle Fork.....319
Pie Cases.....237-238-239
Pie Markers.....86

INDEX

Pie Pans.....126 -133
 Pie Servers (Wearever Insert)
 (cont'n'd).....137
 Pine Oil.....155
 Pitchers, Aluminum.....121
 Pitchers, China.... 4-13 to 17
 Pitchers, Enamel.....130
 Pitchers, Glass..... 51-86
 Pitchers, Plastic.....22
 Pitchers, Pottery.....20
 Pitchers, Stainless Steel..109
 (cont'n'd).....112
 Place Mats.....139
 Planks, Steak.....105
 Plastic Dishes.....23 to 26
 Platters, Sizzling Steak...96
 Plumbers Friend.....156
 Pony Pump.....161
 Pot Brushes.....147
 Pot Chains.....87
 Pot Cleaners.....95
 Pot Forks.....136-137
 Pot Pie Dishes.....20
 Pot Sinks.....285
 Potato Cutters.....88
 Potato Mashers.....87
 Potato Peelers.....80-87-136
 (cont'n'd).....259 to 265
 Potato Ricers.....78
 Potato Steamers.....87
 Pots, Bean.....18
 Pots, Stock...113-117-123-131
 Pounders, Steak.....99
 Pourers, Liquor.....318
 Pre-Rinse Equipment...235-236
 Preserving Kettles.....128
 Pressure Cookers.....127
 Pudding Pans.....125-130
 Pullman Pans.....134
 Punch Bowls.....46
 Punch Cups.....41-46

R

Racks, Baggage.....210
 Racks, Hat.....189-190
 Racks, Dishwashing.....98-228
 Racks, Sani-Stack.....98
 Radiant Ray Warmer.....311
 Ramekins.....21
 Ranges, Electric....268 to 275
 Ranges, Gas.....276 to 278
 Ranges, Oil.....279
 Rarebit Dishes.....18
 Reamers, Orange.....49
 Refrigerated Cases.....237-239
 Refrigerators.....280-283-312
 Retinned Ware.....116-117

Ricers.....78
 Rings, Banquet.....62
 Roast Pans.....115-121-127
 Roll Baskets.....62-91
 Roll Warmers.....309
 Rolling Pins.....105
 Rubber Chair Tips.....99
 Rubber Floor Mats.....71
 Rubber Scrap Blocks.....94
 Rubber Scrapers.....80

S

Salad Bowls 4-13 to 17-22 -105
 Salad Spoons, Forks, Wooden.105
 Salad Units.....284
 Salamanders.....267-274
 Salt & Pepper Shakers.....89
 Sand Urns.....90
 Sandwich Grills.....271-306
 Sani-Flush.....155
 Sani-Stack Racks.....98
 Saws, Meat.....220
 Scales, Bakers'.....91
 Scales, Utility.....91
 Scoops, Flour.....91
 Scoops, Ice.....91-317-321
 Scoops, Sugar.....91
 Scouring Pads.....95
 Scrap Block.....94
 Scrub Brushes.....147
 Seat Covers.....199
 Servers, Drip Cut.....92-93
 Service Stalls.....90
 Settees.....181-183
 Shakers, Cocktail...84- 317-323
 Shakers, Malted Milk....84-215
 Shaker Tops, Salt & Pepper...89
 Sharpeners, Knife.....94
 Shirred Egg Dishes.....18
 Showcases.....192
 Shredders, Graters.....74-80
 Sieves & Strainers.....93-96
 Sifters, Flour.....93
 Signs, Menu.....81
 Silver Baskets.....70-98
 Silver Burnishing Machines..260
 Silver Washers.....260
 Silverware.....27-32
 Silverware Bins.....22-67
 Sinks, Bar.....286-287-288
 Sinks, Kitchen.....285
 Sizzling Platters.....96
 Skillets.....117-120
 Skimmers.....91
 Slaw Cutters.....80
 Slicers, Cheese.....80
 Slicers, Egg.....80

Slicers, Vegetable.....290
 Slicing Machines.....289-290
 Smoking Stands.....90-193
 Soap.....154-157
 Soap Dispensers.....152
 Soda Fountains.....244
 Soda Glasses.....44-45-46
 Solution Bowls.....118
 Souffle Cups.....139
 Soup Warmers.....300-301-302
 Spaghetti Strainer.....96
 Spatulas.....135-136-137
 Spears, Wood Cocktail.....324
 Spittoons.....100-101
 Sponge Bowls.....116
 Sponges, Plastic.....152
 Spoons, Bar.....317
 Spoons, Basting.....95
 Spoons, Mixing.....95-105
 Spoons, Mustard.....95
 Spoons, Perforated.....95
 Spoons, Slotted.....95
 Spoons, Wooden.....95-105
 Spreaders, Butter.....137
 Squeegees, Floor.....151
 Squeegees, Window.....151
 Steak Cubers.....289
 Steak Knives.....30-135-137
 Steak Markers.....96
 Steak Planks.....105
 Steak Platters.....96
 Steak Tenderizers.....99-289
 Steak Weights.....104
 Steam Cookers.....299
 Steam Jacketed Kettles..291-298
 Steam Table Insets.....110-111
 (cont'n'd).....122-131
 Steam Tables.....302 to 305
 Steamers, Hot Dog.....300A-301
 Steamers, Potato.....87
 Steel Wool.....95-151
 Steels, Butcher.....136-137
 Steins.....48
 Step-on Cans.....73
 Sterilizers.....154-155-157
 Sterilizers, Beer.....161
 Stirrers.....324
 Stock Pots.....113-117 -123-131
 Stone Jars.....65
 Stool Backs.....199
 Stools, Bar.....200-201
 Stool Bases.....194
 Stools, Counter.....194 to 198
 Stool Covers.....199
 Stool Seats.....199
 Stool Tripods.....194
 Stoppers, Bottle.....318

Stove Bricks.....74
 Stoves, Electric.....268 to 275
 Stoves, Gas.....276 to 278
 Stoves, Oil.....279
 Strainers.....96
 Strainers, Bar.....317
 Strainers, China.....96
 Strainers, Pot.....96
 Strainers, Spaghetti.....96
 Straw Dispensers.....96
 Straws.....140
 Sugar Bowls.....44-72
 Sugar Dispensers.....97
 Sundae Dishes.....44-45-46-49
 Supreme Bowls.....22-44-49
 Supreme Bowl Rings.....22-44
 Sweeping Compound.....154
 Swing Faucets.....108
 Syrup Dispensers.....92-93

T

Table Bases.....202 to 205-208
 Tables, Bakers'.....303-314
 Tables, Butchers'.....220
 Tables, Folding.....208-209
 Tables, Pedestal.....203-204
 Table Tops.....205-206
 Tables, Work.....303-314
 Tap Guards.....162
 Tea Pots.....19-109
 Tea Kettles.....129-130
 Tenderizers, Meat.....99
 Textiles.....141 to 143
 Thermometers.....99
 Tinware.....132 to 134
 Toasters.....306 to 310
 Toilet Bowl Cleaner.....155
 Toilet Paper.....140
 Tom & Jerry Sets.....321
 Tongs, Frankfurter.....107
 Tongs, Utility.....107
 Toothpicks.....107
 Toothpick Dispensers.....107
 Towels, Cloth.....143
 Towels, Paper.....152
 Tray Stands.....210
 Tray Trucks.....221-222
 Trays, Aluminum.....121
 Trays, Beer.....102
 Trays, Car.....107
 Trays, Catheter.....119
 Trays, Instrument.....119
 Trays, Plastic.....22-102-103
 Tripods, Stool.....194 to 198
 Trucks, Dish.....221-222
 Trucks, Linen.....221-222
 Trucks, Mopping.....153-158

Trucks, Tray.....221-222
 Turners, Hamburger.....136-137

U

Uniforms.....141-142
 Urinal, Male.....119
 Urn Bags.....67
 Urn Brushes.....147
 Urn Cups.....109-122-132
 Urns, Coffee.....223-224
 Urns, Hot Water.....323
 Urns, Sand.....90

V

Vaculator Coffee Makers.....69
 Vaculator Stoves.....225-226
 Ventilating Hood.....252
 Vinegar Cruets.....49

W

Waffle Bakers.....271-310-311
 Walk-in Box.....312
 Warmers, Bun.....309
 Warmers, Food.....301 to 303
 (cont'n'd).....309-311
 Warmers, Fudge.....76
 Warmers, Roll.....309
 Washers, Dish.....229 to 233
 Washers, Glass.....231-245
 (cont'n'd).....246-247
 Washing Racks.....98-228
 Waste Baskets.....100-101
 Waste-King Pulverator.....313
 Waste Receptacles.....100-101
 Water Bottles.....86
 Water Faucets.....108
 Water Stations.....108
 Water Heaters.....323
 Water Jugs.....22-51-86
 Wax Applicators.....148
 Wax, Liquid.....154-156
 Whippets.....104
 Whips, Balloon.....104
 Whips, French.....104
 Whisk Brooms.....148
 Wine Tags.....104
 Wire Baskets.....70
 Wooden Bowls.....65-105
 Wooden Cutlery Boxes.....67
 Wooden Floor Mats.....71
 Wooden Paddles.....105
 Wooden Spoons & Forks....95-105
 Work Tables.....303-314
 Wringers, Mop.....153-158
 Wyandotte Products.....157

PRICES

DUE TO CONSTANTLY CHANGING COSTS IS IS IMPOSSIBLE TO INCLUDE PRICES WITH THIS CATALOGUE.

ALL ORDERS ENTERED WILL BE FILLED AT THE LOWEST PRICE PREVAILING AT THE TIME OF SHIPMENT.

SUBSTITUTION

IF BETTER MERCHANDISE BECOMES AVAILABLE ON ANY CATALOGUE ITEM, WE WILL SUBSTITUTE THIS FOR THE ITEM LISTED.





CHINAWARE





DURABLE

Rugged permanence has made Brodie China a favorite among leading hotel and restaurant operators for nearly fifty years. Yet, despite its extra endurance, our China has an appealing charm of design that enhances the appearance of the table. When durability and lasting quality is required, Brodie China is the perfect choice.

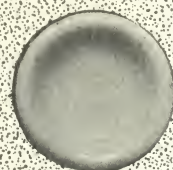
*Brodie's
China*

SHAPES

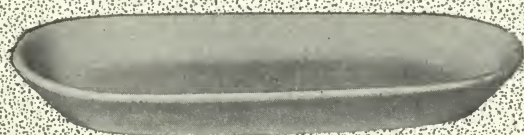
China



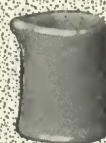
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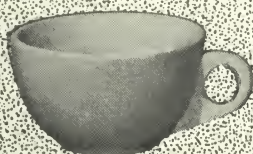
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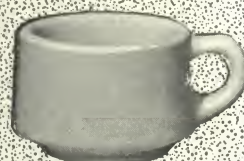
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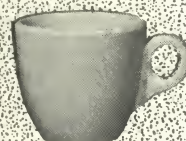
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16



15



21



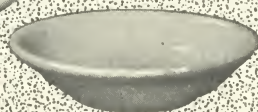
17



18



26



24



33

ITEMS	Trade Size	Actual Measure
-------	------------	----------------

BAKERS

1	Rolled Edge	2½"	5½"
2	Rolled Edge	8"	10"
3	Rolled Edge	10"	11 7/8"

BUTTERS

4	Rolled Edge	2"	3"
---	-------------	----	----

CELERY TRAYS

5	No. 1	12½"
6	No. 2	10"
7	No. 3	7½"

CREAMS, INDIVIDUAL

8	Vienna U/H	No. 1	3 oz.
9	Vienna U/H	No. 3	1 oz.

CUPS

10	Albany	7 oz.
11	Chicago	7 oz.
12	Dixie	6½ oz.
13	Mason	7 oz.
14	Utica	6 3/4 oz.

BOUILLONS

15	St. Paul, Unhld.	7½ oz.
----	------------------	--------

CUPS, AFTER DINNER COFFEE

16	Saxon	3 oz.
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EGG CUPS

17	Double	5 oz.
18	Rolled Edge, Unhld. #1	7 oz.

DISHES

19	Rolled Edge	6"	9½"
20	Rolled Edge	8"	11 3/4"
21	Rolled Edge	9"	13 1/8"
22	Rolled Edge	10"	13 3/4"
23	Rolled Edge	12"	15 ½"

GRAPEFRUITS

24	Rolled Edge 8 oz.	No. 1	6½"
25	Rolled Edge 5½ oz.	No. 2	5½"

FRUITS

26	Rolled Edge	3½"	4 7/8"
27	Rolled Edge	3"	4 1/8"

PLATES

28	Rolled Edge	3"	5½"
29	Rolled Edge	4"	6 3/8"
30	Rolled Edge	4½"	6 3/4"
31	Rolled Edge	5"	7 1/8"
32	Rolled Edge	6"	8"
33	Rolled Edge	7"	9"
34	Rolled Edge	8"	9 3/4"
35	Rolled Edge	10"	10½"

SHAPES

China



43



44



42



39



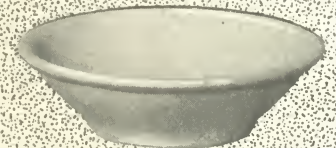
41



65



66



55



57



58



60



61



46



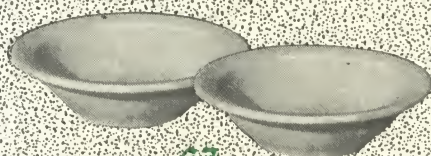
49



62



38



67



76



70

ITEMS

Trade
Size Actual
Measure

CHOP AND SERVICE PLATES

36	Service, round not ill.	10"	10 3/4"
37	Chop, round, not illustrated		12 1/2"

38	COMPARTMENT PLATES, SOR		9 1/2"
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PLATES, DEEP RIM SOUP

39	Rolled Edge Rim Deep	5"	7"
40	Rolled Edge Rim Deep	6"	8"

41	PLATES, COUPE SOUP	6"	7 1/2"
----	--------------------	----	--------

42	MUGS, PURITAN		7 1/2 oz.
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43	MUSTARDS, SENECA	No. 1	5 oz.
----	------------------	-------	-------

NAPPIES

44	Rolled Edge, 10 oz.	3"	5"
45	Rolled Edge, 16 oz.	4"	5 3/4"

PITCHERS

46	Rolled Edge	24's	3 1/2 pt.
47	Rolled Edge	30's	2 1/2 pt.
48	Rolled Edge	36's	1 1/2 pt.
49	Empire	30's	24 oz.
50	Empire	36's	20 oz.
51	Empire	46's	6 1/2 oz.
52	Empire	54's	4 oz.
53	Empire	56's	2 1/2 oz.
54	Empire	60's	13/4 oz.

OATMEALS

55	Rolled Edge, 12 oz.	No. 1	6 1/8"
56	Rolled Edge, 10 oz.	No. 2	5 3/5"

SAUCERS

57	Davis Saucer, Tea		5 5/8"
58	Rolled Edge, Narrow foot, Tea		6"
59	Shallow Rim No. 1		6"
60	Shallow Rim No. 2		5 1/2"
61	After Dinner Coffee		4 7/8"

SALADS

62	Rolled Edge, Low foot No. 1		10 3/4"
63	Rolled Edge, Low foot No. 3		8 3/4"
64	Rolled Edge, Low foot No. 5		6 1/2"

65	SUGARS, EMPIRE, COVERED		11 oz.
----	-------------------------	--	--------

66	TEA POTS, EMPIRE, INDIVIDUAL		8 oz.
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SHALLOW RIM WARE

67	Fruit	No. 1	5"
68	Fruit	No. 2	4 5/8"
69	Platter	No. 6	8 7/8"
70	Platter	No. 8	11 3/8"
71	Platter	No. 10	13 3/8"
72	Plate	No. 3	5 1/2"
73	Plate	No. 4	6 1/2"
74	Plate	No. 5	7 1/2"
75	Plate	No. 6	8 1/2"
76	Plate	No. 7	9"
77	Plate	No. 8	9 5/8"

Enduring Beauty

WHEN DURABILITY AS WELL AS

BEAUTY IS REQUIRED, OUR

CHINA IS THE PERFECT CHOICE

Brodie's, Inc.

PLAID

OAK LEAF

VICTORIA

Your selection in decorative treatment of chinaware for your establishment is an individual one and one to which we give the most careful consideration.

Your need, perhaps, is for a particular color to bring new interest to your tables, or possibly a style which is a basic part of the quiet atmosphere of your dining room. You want a china service of reputable durability and fine quality. Price, too, must be moderate. All this was part of the planning in the development of these individual patterns.

ATHENIA

WIDE SELECTION...

YOU ARE NEVER LIMITED AS TO VARIETY WHEN YOU CHOOSE
YOUR CHINA FROM ONE OF THE MANY ORIGINAL AND ATTRACTIVE
PATTERNS FROM OUR WIDE SELECTION.

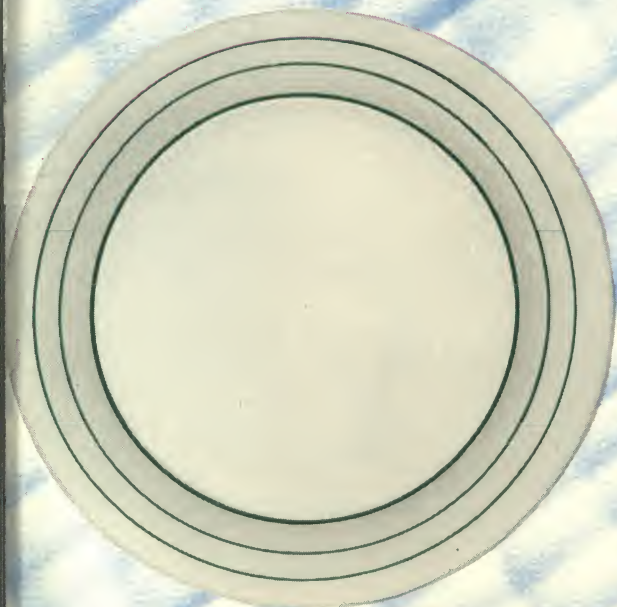
Brodie's, Inc.



TROPICANA



CARIBE

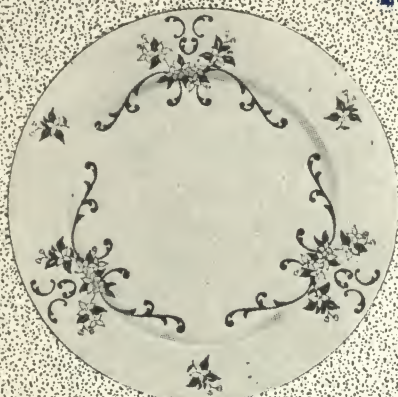


CHARM



FLAIR

Production Decorations



VICTORIA



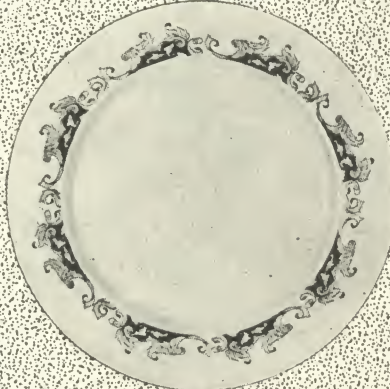
ATHENIA



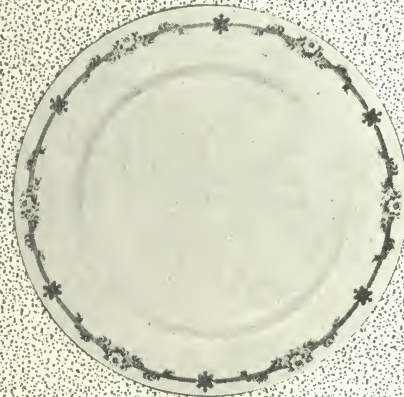
BLUE WILLOW



TRENT



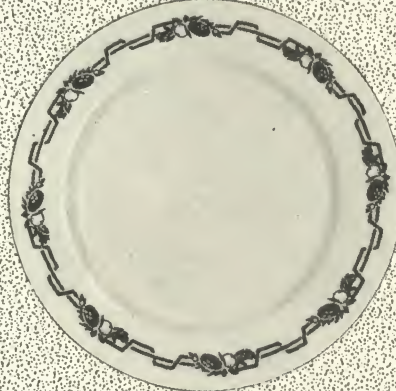
ASPINWALL



GREENWICH



ELMHURST
(1 or 2 color)



HACIENDA



CARIBE
(1 or 2 color)



BUNBERRY



ALLISON
(2 color)

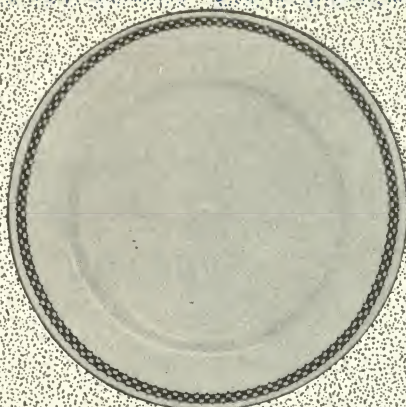


OAK LEAF

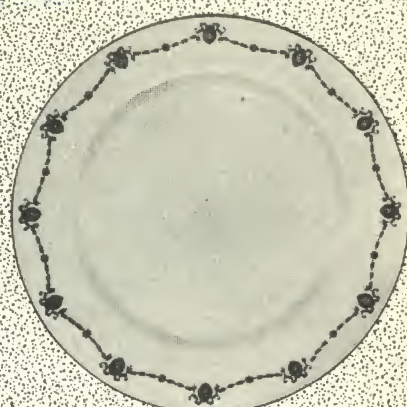
Production Decorations



APPLE BLOSSOM



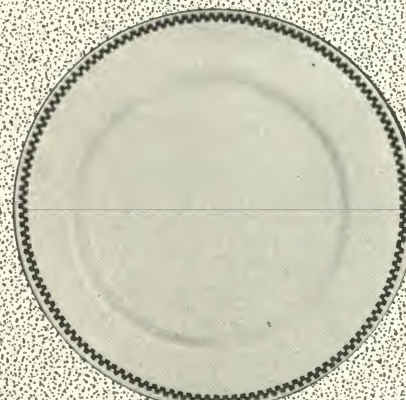
HARVEY



BARONET



SHARON
(1 or 2 color)



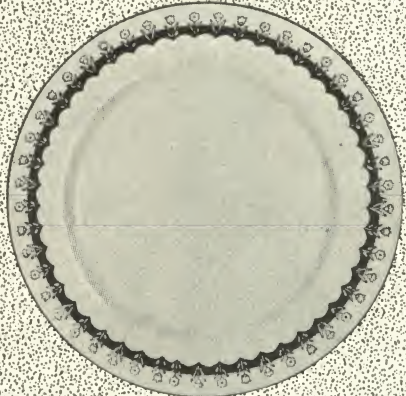
CHECKER



STOKE



OLD ENGLISH



WATER LILLY



FULTON



WORCESTER



SHERWOOD

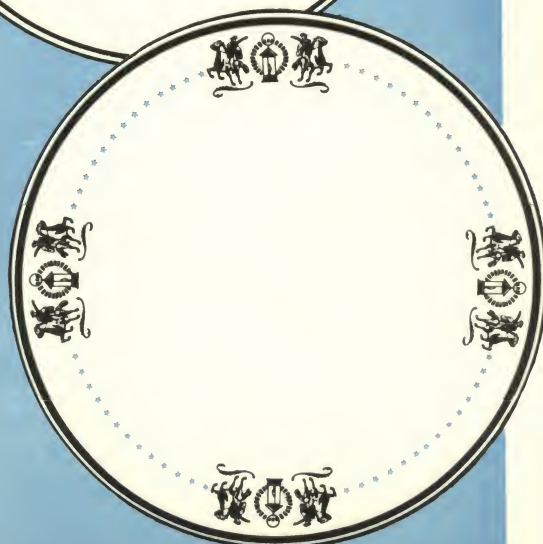
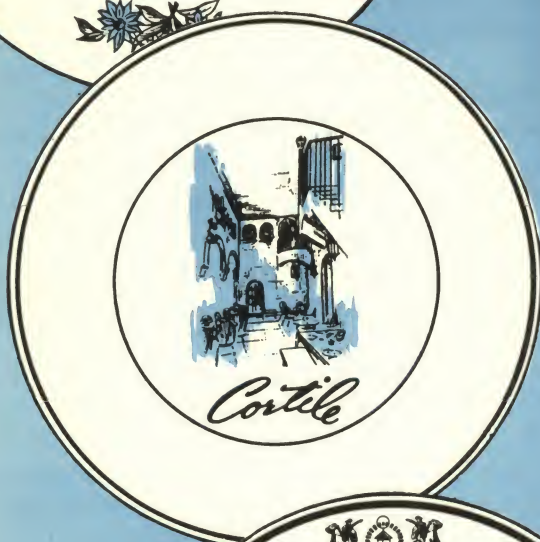


DRAKE

IROQUOIS *China*

Personalized CHINA

★ AS INDIVIDUAL AS YOUR OWN SIGNATURE ★

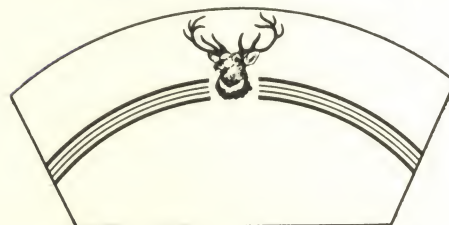


China by Iroquois can be decorated with exclusive personal patterns at a cost within reach of all. A complete new design of whatever character is desired can be created for the exclusive use of the consumer, even though the quantity purchase need not be necessarily large. Make your china as typically yours as your own favorite recipe. Your own decorative ideas can be carried out—under the new "Personalized China Service" plan.

CRESTS . . .

Of course, you want your China Service to be different—your own crest or name on every piece—your own color scheme—your own pattern. China as personal as your handshake.

A few suggestions are illustrated below.



Our Art Department will be glad to submit color sketches upon request.

RESTAURANT AND

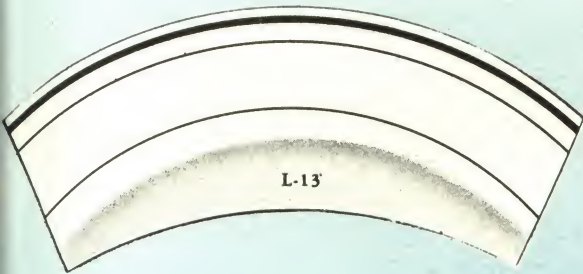
Brodie's Inc. HOTEL SUPPLIES



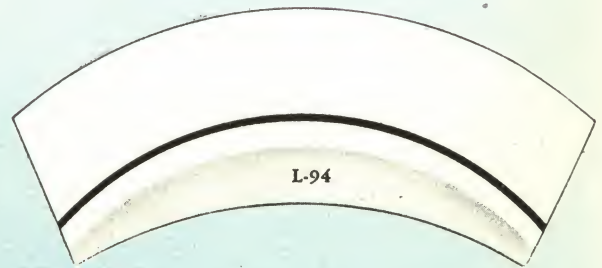
FEW OF OUR MOST
POPULAR LINE TREATMENTS



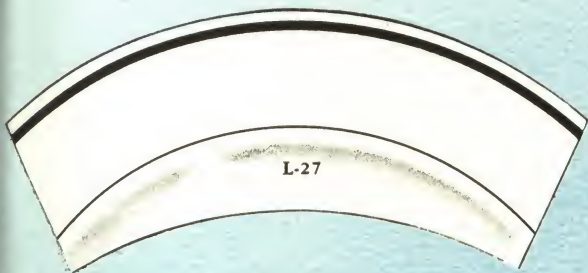
L-10



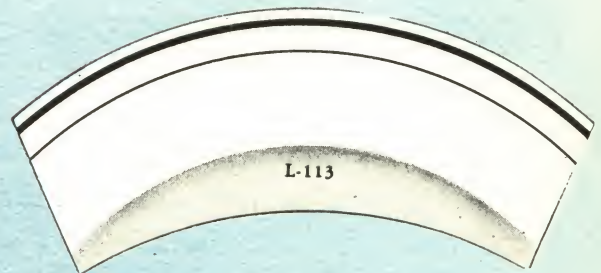
L-13



L-94



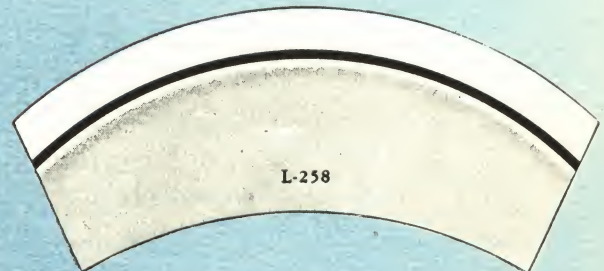
L-27



L-113



L-37



L-258

ATHENIA



SHARON

Enduring Beauty

WHEN DURABILITY AS WELL AS BEAUTY IS REQUIRED, OUR
CHINA IS THE PERFECT CHOICE

*Y*OUR selection in decorative treatment of chinaware for your own establishment is an individual one and one to which we give the most careful consideration.

Your need, perhaps, is for a particular color or even a new one to bring new interest to your tables, or possibly a style which is basic in the quiet atmosphere of your dining room. You want a china service of reputable durability and fine quality. Price, too, must be moderate. All this was part of the planning in the development of these individual patterns.

These, in addition to our present line of decalcomania, print and line patterns, present an excellent assortment from which to choose.

LAUREL



SHERWOOD

Coffee or Tea Cups

Style	Capacity
Albany	7 oz.
Chicago	7 oz.
Dixie, Stack	7 oz.
Mason, Stack	7 oz.
Utica	7 oz.
Saxon, After Dinner	3 oz.

Saucers

Style	Overall Meas.
After Dinner, Rolled Edge	5 in.
Rolled Edge	6 1/4 in.
Davis, Stack	5 5/8 in.
No. 1 Shalo-Rim	6 in.

Plates

No.	Overall Meas.
3	5 1/2 in.
4	6 3/8 in.
4 1/2	6 3/4 in.
5	7 1/8 in.
6	8 in.
7	9 in.
8	9 3/4 in.

Platters

No.	Overall Meas.
4	7 3/8 in.
5	8 1/4 in.
6	9 1/2 in.
7	10 3/4 in.
8	11 3/4 in.
9	13 1/8 in.
10	13 3/4 in.
12	15 1/4 in.

Miscellaneous

No. or Style		Overall Meas. or oz. Cap'y.
2 1/2	Baker, R.E.	5 1/4 in.
8	Baker, R.E.	10 in.
St. Paul	Bouillon, Unhdld.	7 oz.
2	Butters, R.E.	3 in.
SOR	Comp. Plates (Grill)	9 1/2 in.
1	Creamers, Marq.	4 oz.
3	Creamers, Marq.	1 oz.
54's	Creamers, Hdd.	3 oz.
1	Cups, Egg	7 oz.
3 1/4	Fruits, R.E.	4 5/8 in.
3 1/2	Fruits, R.E.	4 7/8 in.
1	Grapefruit	6 1/4 in.
Puritan	Mugs, Coffee	7 1/2 oz.
2	Mustards, Covered	3 oz.
3	Nappies, R.E.	5 in.
4	Nappies, R.E.	5 3/4 in.
5	Salads, Ftd.	6 1/2 in.
Empire	Sugars	11 oz.
6	Coupe Soups	7 1/4 in.
7	Rim Soups	8 7/8 in.
Empire	Teapots	8 oz.

BERKSHIRE



Coffee or Tea Cups

Style	Capacity
Albany	7 oz.
Chicago	7 oz.
Dixie, Stack	7 oz.
Mason, Stack	7 oz.
Utica	7 oz.
Saxon, After Dinner.....	3 oz.

Saucers

Style	Overall Meas.
After Dinner, Rolled Edge.....	5 in.
Rolled Edge.....	6 1/4 in.
Davis, Stack.....	5 5/8 in.
No. 1 Shalo-Rim.....	6 in.

Plates

No.	Overall Meas.
3	5 1/2 in.
4	6 3/8 in.
4 1/2	6 3/4 in.
5	7 1/8 in.
6	8 in.
7	9 in.
8	9 3/4 in.

Platters

No.	Overall Meas.
4	7 3/8 in.
5	8 1/4 in.
6	9 1/2 in.
7	10 3/4 in.
8	11 3/4 in.
9	13 1/8 in.
10	13 3/4 in.
12	15 1/4 in.

ONEIDA

Miscellaneous

No. or Style		Overall Meas. or oz. Cap'y.
2 1/2	Baker, R.E.	5 1/4 in.
8	Baker, R.E.	10 in.
	St. Paul Bouillon, Unhld.	7 oz.
2	Butters, R.E.	3 in.
	SOR Comp. Plates (Grill)	9 1/2 in.
1	Creamers, Marq.	4 oz.
3	Creamers, Marq.	1 oz.
54's	Creamers, Hld.	3 oz.
1	Cups, Egg	7 oz.
3 1/4	Fruits, R.E.	4 5/8 in.
3 1/2	Fruits, R.E.	4 7/8 in.
1	Grapefruit	6 1/4 in.
	Puritan Mugs, Coffee	7 1/2 oz.
2	Mustards, Covered.....	3 oz.
3	Nappies, R.E.	5 in.
4	Nappies, R.E.	5 3/4 in.
5	Salads, Ftd.	6 1/2 in.
	Empire Sugars	11 oz.
6	Coupe Soups.....	7 1/4 in.
7	Rim Soups	8 7/8 in.
	Empire Teapots	8 oz.

VIKING



ANGELINE

Coffee or Tea Cups

Style	Capacity
Albany	7 oz.
Chicago	7 oz.
Dixie, Stack	7 oz.
Mason, Stack	7 oz.
Utica	7 oz.
Saxon, After Dinner.....	3 oz.

Saucers

Style	Overall Meas.
After Dinner, Rolled Edge.....	5 in.
Rolled Edge.....	6¼ in.
Davis, Stack.....	5½ in.
No. 1 Shalo-Rim.....	6 in.

Plates

No.	Overall Meas.
3	5½ in.
4	6 in.
4½	6¼ in.
5	7 in.
6	8 in.
7	9 in.
8	9¾ in.

Platters

No.	Overall Meas.
4	7¾ in.
5	8¼ in.
6	9½ in.
7	10¾ in.
8	11¼ in.
9	13 in.
10	13¾ in.
12	15¼ in.

Miscellaneous

No. or Style		Overall Meas. or oz. Cap'y.
2½	Baker, R.E.	5¼ in.
8	Baker, R.E.	10 in.
St. Paul	Bouillon, Unhdd.	7 oz.
2	Butters, R.E.	3 in.
SOR	Comp. Plates (Grill)	9½ in.
1	Creamers, Marq.	4 oz.
3	Creamers, Marq.	1 oz.
54's	Creamers, Hdd.	3 oz.
1	Cups, Egg	7 oz.
3¼	Fruits, R.E.	4½ in.
3½	Fruits, R.E.	4¾ in.
1	Grapefruit	6¼ in.
Puritan	Mugs, Coffee	7½ oz.
2	Mustards, Covered.....	3 oz.
3	Nappies, R.E.	5 in.
4	Nappies, R.E.	5¾ in.
5	Salads, Ftd.	6½ in.
Empire	Sugars	11 oz.
6	Coupe Soups.....	7¼ in.
7	Rim Soups	8¾ in.
Empire	Teapots	8 oz.

VOGUE



Coffee or Tea Cups

Style	Capacity
Albany	7 oz.
Chicago	7 oz.
Dixie, Stack	7 oz.
Mason, Stack	7 oz.
Utica	7 oz.
Saxon, After Dinner.....	3 oz.

Saucers

Style	Overall Meas.
After Dinner, Rolled Edge.....	5 in.
Rolled Edge.....	6¼ in.
Davis, Stack	5½ in.
No. 1 Shalo-Rim.....	6 in.

Plates

No.	Overall Meas.
3	5½ in.
4	6¾ in.
4½	6¾ in.
5	7½ in.
6	8 in.
7	9 in.
8	9¾ in.

Platters

No.	Overall Meas.
4	7¾ in.
5	8¼ in.
6	9½ in.
7	10¾ in.
8	11¾ in.
9	13½ in.
10	13¾ in.
12	15¼ in.

SHANNON

Miscellaneous

No. or Style		Overall Meas. or oz. Cap'y.
2½	Baker, R.E.	5¼ in.
8	Baker, R.E.	10 in.
St. Paul	Bouillon, Unhdld.	7 oz.
2	Butters, R.E.	3 in.
SOR	Comp. Plates (Grill)	9½ in.
1	Creamers, Marq.	4 oz.
3	Creamers, Marq.	1 oz.
54's	Creamers, Hldd.	3 oz.
1	Cups, Egg	7 oz.
3¼	Fruits, R.E.	4½ in.
3½	Fruits, R.E.	4¾ in.
1	Grapefruit	6¼ in.
Puritan	Mugs, Coffee	7½ oz.
2	Mustards, Covered.....	3 oz.
3	Nappies, R.E.	5 in.
4	Nappies, R.E.	5¾ in.
5	Salads, Ftd.	6½ in.
Empire	Sugars	11 oz.
6	Coupe Soups.....	7¼ in.
7	Rim Soups	8¾ in.
Empire	Teapots	8 oz.

IROTAN



PLAIN WHITE

Coffee or Tea Cups

Style	Capacity
Albany	7 oz.
Chicago	7 oz.
Dixie, Stack	7 oz.
Mason, Stack	7 oz.
Utica	7 oz.
Saxon, After Dinner.....	3 oz.

Saucers

Style	Overall Meas.
After Dinner, Rolled Edge.....	5 in.
Rolled Edge.....	6¼ in.
Davis, Stack.....	5⅝ in.
No. 1 Shalo-Rim.....	6 in.

Plates

No.	Overall Meas.
3	5½ in.
4	6⅝ in.
4½	6¾ in.
5	7⅛ in.
6	8 in.
7	9 in.
8	9¾ in.

Platters

No.	Overall Meas.
4	7⅝ in.
5	8¼ in.
6	9½ in.
7	10¾ in.
8	11¾ in.
9	13⅛ in.
10	13¾ in.
12	15¼ in.

Miscellaneous

No. or Style		Overall Meas. or oz. Cap'y.
2½	Baker, R.E.	5¼ in.
8	Baker, R.E.	10 in.
St. Paul	Bouillon, Unhdd.	7 oz.
2	Butters, R.E.	3 in.
SOR	Comp. Plates (Grill)	9½ in.
1	Creamers, Marq.	4 oz.
3	Creamers, Marq.	1 oz.
54's	Creamers, Hdd.	3 oz.
1	Cups, Egg	7 oz.
3¼	Fruits, R.E.	4⅝ in.
3½	Fruits, R.E.	4⅞ in.
1	Grapefruit	6¼ in.
Puritan	Mugs, Coffee	7½ oz.
2	Mustards, Covered.....	3 oz.
3	Nappies, R.E.	5 in.
4	Nappies, R.E.	5¾ in.
5	Salads, Ftd.	6½ in.
Empire	Sugars	11 oz.
6	Coupe Soups.....	7¼ in.
7	Rim Soups	8⅞ in.
Empire	Teapots	8 oz.

COOKING WARE



SUGAR, PLAZA COVERED

No.	Capacity	Dimensions	Wt. Doz.
31	8 oz.	3 1/4" high x 4" dia.	9 lbs.



BEAN POTS, BOSTON

No.	Capacity	Dimensions	Wt. Doz.
121	7 oz.	2 1/2" high x 3 1/2" dia.	15 lbs.
122	11 oz.	3" high x 4" dia.	



MUGS, BELL TOP SODA HANDLED

No.	Capacity	Dimensions	Wt. Doz.
34	10 oz.	4" high x 3 1/4" dia.	9 lbs.



MUSTARD, R.C. VIENNA, UNHDL.

No.	Capacity	Dimensions	Wt. Doz.
30	2 1/2 oz.	3" high x 2 1/2" dia.	9 lbs.



COFFEE MUG, STACKING

No.	Capacity	Dimensions	Wt. Doz.
1005	6 oz.	3 1/4" dia. x 3 1/4" high	13 1/2 lbs.



SHIRRED EGG DISH, FRENCH ROUND

No.	Capacity	Dimensions	Wt. Doz.
70	6 oz.	1" high x 6" dia.	9 lbs.
71	8 oz.	1 1/2" high x 7" dia.	10 1/2 lbs.



WELSH RAREBIT DISH, FRENCH OVAL

No.	Capacity	Dimensions	Wt. Doz.
74	8 oz.	1 1/4" high x 8 1/4" long	6 lbs.
75	10 oz.	1 1/2" high x 9" long	10 1/2 lbs.
76	16 oz.	2" high x 10" long	15 lbs.
77	24 oz.	2 1/4" high x 11 1/2" long	21 lbs.



SAUCE BOAT, INDIVIDUAL

No.	Capacity	Dimensions	Wt. Doz.
35	3 oz.	2 1/4" high x 5 1/4" long	4 1/2 lbs.

COOKING WARE



BOSTON POT, SUNKEN COVER

No.	Capacity	Dimensions	Wt. Doz.
10	8 oz.	3¼" high x 4" dia.	13 lbs.
11	10 oz.	3½" high x 4½" dia.	16 lbs.



CHICAGO POT, SUNKEN COVER

No.	Capacity	Dimensions	Wt. Doz.
40	8 oz.	3¾" high x 3¾" dia.	15 lbs.
41	10 oz.	4" high x 4" dia.	16½ lbs.
42	16 oz.	4¾" high x 4½" dia.	18 lbs.



BALL TEA POT

No.	Capacity	Dimensions	Wt. Doz.
22	18 oz.	4½" high x 4½" dia.	18 lbs.
23	24 oz.	5" high x 5" dia.	27 lbs.
24	36 oz.	5½" high x 5½" dia.	30 lbs.



TEA FOR TWO

No.	Capacity	Dimensions	Wt. Doz.
20	8 oz.	4½" high x 6" long	16 lbs.



WASHINGTON COFFEE POTS

No.	Cap.	Dimensions	Wt. Doz.	
61	9 oz.	3½" high x 3¼" dia.	15 lbs.	Sunken Cover
62	12 oz.	4¾" high x 3¼" dia.	18 lbs.	Sunken Cover
63	30 oz.	6" high x 3½" dia.	25 lbs.	Knob Cover
64	55 oz.	7¼" high x 4" dia.	35 lbs.	Knob Cover
65	75 oz.	8¼" high x 4½" dia.	48 lbs.	Knob Cover



DUSQUESNE CREAMERS, HANDLED

No.	Capacity	Dimensions	Wt. Doz.
160	3 oz.	2½" high x 2¾" dia.	3 lbs.
161	4½ oz.	2¾" high x 3" dia.	6 lbs.
162	6 oz.	3¼" high x 3¼" dia.	9 lbs.
163	12 oz.	4¼" high x 4" dia.	11 lbs.

COOKING WARE



CREAM BOTTLES

No.	Capacity	Dimensions	Wt. Doz.
32	¾ oz.	2" high	2¼ lbs.
33	3 oz.	3" high	5¼ lbs.



CHINESE TEA CUP

No.	Capacity	Dimensions	Wt. Doz.
37	2½ oz.	2" high x 3" dia.	4 lbs.



CHINESE RICE BOWL

No.	Capacity	Dimensions	Wt. Doz.
38	5½ oz.	2" high x 4¼" dia.	6 lbs.



BAKER, FORT PITT OVAL

No.	Capacity	Dimensions
95	11 oz.	1½" high x 6½" long



COCOTLE, UNHANDLED

No.	Capacity	Dimensions
106	5 oz.	1½" high x 4" dia.
107	8 oz.	1¾" high x 4½" dia.



AU GRATIN, RND.

No.	Capacity	Dimensions
92	7 oz.	1¼" high x 5½" dia.
93	9 oz.	1¼" high x 6¼" dia.



BALL JUG

No.	Capacity	Dimensions
190	2 qt.	7½" high



WATER SERVER, FLAT

No.	Capacity	Dimensions	Wt. Doz.
192	1¾ qt.	7½" high	36 lbs.



PRINCETON SALADS

No.	Capacity	Dimensions
80	26 oz.	2¼" high x 7½" dia.
81	48 oz.	2¾" high x 8½" dia.
82	64 oz.	3" high x 9½" dia.
84	2 gal.	4¾" high x 15¾" dia.



GEORGIAN SALADS

No.	Capacity	Dimensions
85	10 oz.	2¼" high x 6" dia.
86	20 oz.	2½" high x 6¾" dia.
87	37 oz.	3" high x 8" dia.



POT PIES

No.	Capacity	Dimensions
100	5 oz.	1½" high x 4½" dia.
101	8 oz.	2" high x 5¼" dia.
102	14 oz.	2¼" high x 6" dia.
103	17 oz.	2½" high x 6¾" dia.

COOKING WARE



CASSEROLES, UTILITY, HANDLED

No.	Capacity	Dimensions	Wt. Doz.
115	6 oz.	3½" high x 4" dia.	10½ lbs.
116	16 oz.	3¾" high x 5½" dia.	18 lbs.
117	1½ pt.	4¼" high x 6" dia.	24 lbs.
118	1½ qt.	4¾" high x 8" dia.	45 lbs.



CASSEROLES, ROUND, UNHANDLED

No.	Capacity	Dimensions	Wt. Doz.
110	9 oz.	3" high x 4¾" dia.	12 lbs.
111	12 oz.	3¼" high x 5" dia.	16 lbs.
112	16 oz.	3½" high x 5¾" dia.	19 lbs.
113	24 oz.	4" high x 6" dia.	25 lbs.



PETITE MARMITES, COVERED

No.	Capacity	Dimensions	Wt. Doz.
130	8 oz.	4" high x 4" dia.	11 lbs.
131	12 oz.	4½" high x 4½" dia.	17 lbs.
132	24 oz.	5" high x 5" dia.	18 lbs.
133	32 oz.	5½" high x 5" dia.	30 lbs.



CUSTARDS

No.	Capacity	Dimensions	Wt. Doz.
141	4 oz.	2¼" high x 2¾" dia.	4½ lbs.
142	5 oz.	2½" high x 3¼" dia.	5 lbs.
143	6 oz.	2¾" high x 3½" dia.	6 lbs.



RAMEKINS, PLAIN ROLL EDGE

No.	Capacity	Dimensions	Wt. Doz.
152	2½ oz.	1½" high x 3" dia.	3 lbs.
153	3½ oz.	1¾" high x 3½" dia.	5 lbs.



CASSEROLE, FRENCH SIDE HANDLED

No.	Capacity	Dimensions	Wt. Doz.
119	10 oz.	3" high x 5¼" dia.	15 lbs.

PLASTIC WARE


OVAL TRAY

Sizes

1723	22 3/4" x 17 1/4"
2025	24 1/8" x 19 3/8"
2328	27 5/8" x 22 3/4"

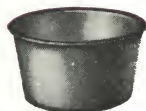
OBLONG TRAY

	Sizes:		1014		137/8" x 103/4"
46		41/4" x 53/4"	1216		161/2" x 127/8"
57		5" x 7"	1418		181/4" x 141/4"
810		97/8" x 8"	1520		201/4" x 157/8"
913		14" x 91/2"	1622		22" x 161/8"

toughest trays made for all purpose use!

WINE COOLER

No. 250 6 3/4" x 8 1/2" x 10"


ICE TUBS

 No. 251 7" x 8" x 4 1/4"
 No. 253 6" x 5" x 3 1/2"

ONE PIECE CUTLERY BOX

 No. 255 .. 18 1/2"
 x 10 3/8" x 4"

DISH BOX

 No. 254
 20 7/8" x 16 1/8" x 5"

 No. 257
 18" x 14" x 4 3/16"

#809 PLASTIC WATER PITCHER

New, light-weight plastic pitcher. Ice-lock lips. No outside condensation. Available in Chinese Red, Maroon, Burnt Orange, Light Green, Dark Green, Light Blue, Dark Blue, Canary Yellow, Ivory and Black.

#258 and #259 INDIVIDUAL SALAD BOWLS

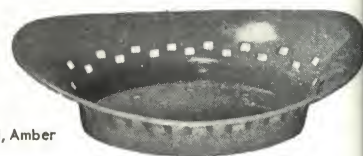
Made of smooth, durable, odorless plastic. Feather-light. Available in Maize, Chinese Red, Maroon and Light Green. Also in attractive birchwood finish.


#820 UTILITY BOWL

New-fashioned, decorative. A handy extra with many uses. Available in Ruby, Amber, Sapphire, Emerald and Crystal.

#954 BREAD TRAY

Smart and convenient. Available in Ivory, Satinwood, Amber and White Moire.


#914

#956

#912
#955 BOLTA SUPREME BOWL

Attractive transparent plastic. Available in Royal Blue, Crystal, Ruby, Emerald and Amber or combination colors.

#911 SUPREME RINGS

Available in Crystal, Ruby, Royal Blue, Emerald and Amber.

#956 SUPREME LINER

Available in Crystal only.


#955
#914 SUPREME LINER AND RING — ONE UNIT

Available in Crystal, Ruby, Emerald and Royal Blue and Amber.


#911
#912 FRUIT JUICE RING

Fits all Supremes. Available in Crystal, Ruby, Emerald, Royal Blue and Amber.



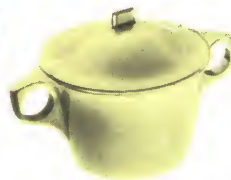
No. 112 Soup or Cereal Bowl, 10-Oz.



No. 114 Nappie, 13-Oz.



No. 110 Fruit Bowl, 4 3/4-Oz.



No. 104 Sugar, 9 1/2-Oz.

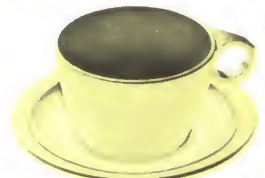


No. 103 Lid

No. 105 Creamer, 8-Oz.



No. 104 Bouillon Cup, 9 1/2-Oz. No. 100 Saucer, 5 5/8"



No. 120 Cup, 7-Oz. No. 100 Saucer, 5 5/8"



No. 129 Salad Plate, 6 1/2"



No. 128 Salad Plate, 6 1/2"



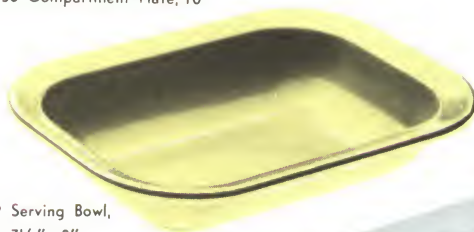
No. 134 Dinner Plate, 9"
No. 139 Dinner Plate, 10 1/4"



No. 135 Dinner Plate, 9"



No. 136 Compartment Plate, 10"



No. 119 Serving Bowl,
10" x 7 1/2" x 2"



No. 140 Platter, 11 1/2" x 8" x 1 1/8"

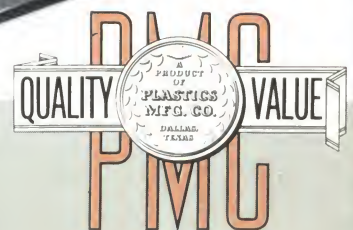
No. 142 Platter, 15 1/2" x 10 1/2" x 1 1/8"

TEXAS-WARE

MOLDED OF MELMAC®



Here is the companion line to heavy duty Dallas Ware. Texas Ware was created to fulfill the demands of those who prefer a lighter weight tableware, molded of Melmac, without sacrificing the beauty, durability and strength found in the heavy duty line. The producers of Texas Ware combine the same knowledge of superior molding techniques and the know how they have employed in the production of over 7 1/2 million pieces of Melmac tableware to make Texas Ware the leader in its field. Molded in pastel blue, desert tan, Bermuda coral, bone white, sea green and Jonquil yellow.



HEAVY DUTY

Dallas Ware

MOLDED OF MELMAC®

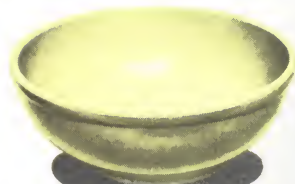
Guaranteed by
Good Housekeeping



B-75 Soup Bowl (Coupe) 14 Oz.



B-78 Soup Bowl (Nappie) 14 Oz.



B-79 Soup Bowl (Nappie) 16 Oz.



B-44 Salad Bowl, 10 Oz.



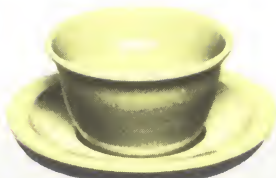
C-45 Stacking Cup, 6 2/3 Oz.

CS-41 Matching Saucer, 5 5/8"



C-76 Standard Cup, 7 Oz.

CS-77 Matching Saucer, 6"



C-66 Bouillon Cup, 8 Oz.

CS-41 Matching Saucer, 5 5/8"



S-43 Vegetable Dish, 4 3/4 Oz.

B-80 Fruit Bowl, 7-Oz.



S-47 Bread and Butter Plate, 5 5/8"



P-67 Pie Plate, 6 1/2"



P-42 Salad Plate, 7 1/4"



P-50 Dinner Plate, 8"

MOLDED TO MEET CS 173-50 OF INDUSTRY
HEAVY-DUTY MELAMINE
TABLEWARE

Complies with CS 173-50, as developed by the trade,
and issued by the U. S. Department of Commerce



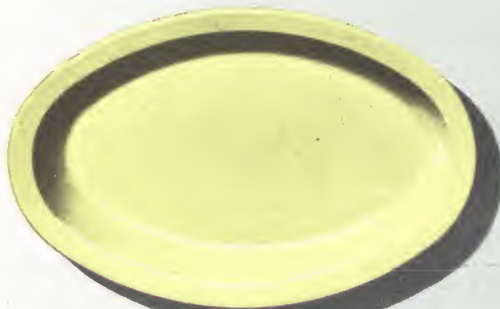
P-49 Dinner Plate, 10 1/4"



P-46 Compartment Grille Plate, 9 3/4"



P-48 Dinner Plate, 9"



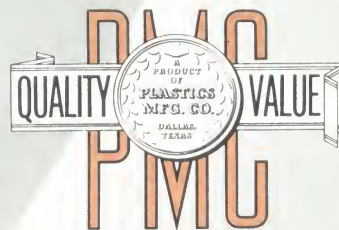
P-72 Oval Platter, 9 1/2"



P-73 Oval Platter, 10 1/2"



P-70 Rectangular Platter, 11 1/2" x 8"



Dallas Ware is the finest and fastest selling heavy duty tableware, molded of Melmac, on the market. The producers of Dallas Ware have brought about the success of this tableware because of their know how and their rigorous demands for superior molding techniques. Their tests, both in the laboratory and in the field, keep their standards at the top and their products second to none. In the Dallas Ware line there is a piece for every use. Available in pastel blue, desert tan, Bermuda coral, bone white, sea green and Jonquil yellow.

Konite

TUMBLERS

Konite Tumblers are unlike anything else on the market for their use insures an almost complete end to breakage. They are not subject to crazing and staining. They handle easily and may be put in a dishwasher, however, no brushes are necessary. These amazing new tumblers, molded of Konite, will revolutionize all previous conceptions of tumblers and their uses. Models No. 212, 12-oz.; No. 209, 9 1/2-oz.; No. 205, 5-oz.



ICE

TUB

You will be amazed at this marvelous, new, practically indestructible Ice Tub. Here at last is an ice tub that is durable, one that will take rough treatment over and over again. Molded in beautiful mahogany color, it is handsome in appearance, easy to clean, light and easy to handle. It is ideal for night clubs, cafes, restaurants, hotel room service and hospitals. The Ice Tub, Model 1000, is 6" in diameter, 4 1/4" high and has a 49-oz. capacity.



Layl

BASKET

The Layl Basket, finest all-around food service basket on the market, offers so many varied uses that it is practically indispensable to operators of cafes and restaurants. The Layl Basket, molded of Styrene, is easy to clean, not affected by soaps or detergents, and is offered in rich opaque colors of red, yellow and green that add attractiveness to any table. The new improved model has feet which prevent the flat surface from contact with the table. The Layl Basket, Model 950, is 8 1/2" long, 6 1/2" wide and 1 1/2" deep.



4★

WATER JUG

The 4-Star Water Jug, tops in attractiveness and service, lowers replacement costs. It is molded of Styrene, is lightweight, easy to handle and there is less danger of chipping, less danger of breakage. Because of the excellent insulating quality of the material is actually keeps liquids colder for a longer period of time. It has a 2 1/2 quart capacity. The 4-Star Water Jug, Model 750, is available in opaque yellow, dark green, maroon and gun metal (blue).



Everkrisp

SALAD BOWL

Never before have you served salads as crisp and appetizing as those served in the colorful new Everkrisp Salad Bowls, molded of Styrene. The Everkrisp snap-on cover keeps salads "dew fresh" even when prepared well in advance, makes stacking easy and becomes a saucer for the bowl when served. Transparent 12-oz. Everkrisp Salad Bowl, Model 500, and matching 6" cover, Model 400, available in red, amber, green and blue. Opaque 12-oz. Everkrisp Salad Bowl, Model 550, and matching 6" cover, Model 450, offered in red, yellow, green and blue.



Prepare in advance



Snap on lid and store
They'll stack and stack!



Serve... lid becomes saucer



CL 24 1CP1

Prolon Ware ...

The Dresden China of Melmac® Dinnerware



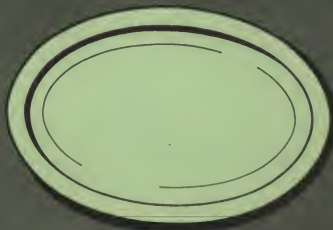
**YOUR
CHOICE
FOR**

Restaurants • Hospitals • Schools

23 Items of time-tested



Platter, 11 1/2 in.



Platter, 9 1/2 in.



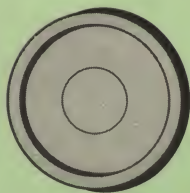
Compartment (Lt. Wt.), 10 3/4 in.



Compartment, 9 in.



Cup, 6 1/2 oz.



Saucer, 5 1/8 in.



Mug, 10 oz.



Rimless Bowl, 15 oz.



Rimless Bowl, 11 oz.



Rim Bowl, 13 oz.

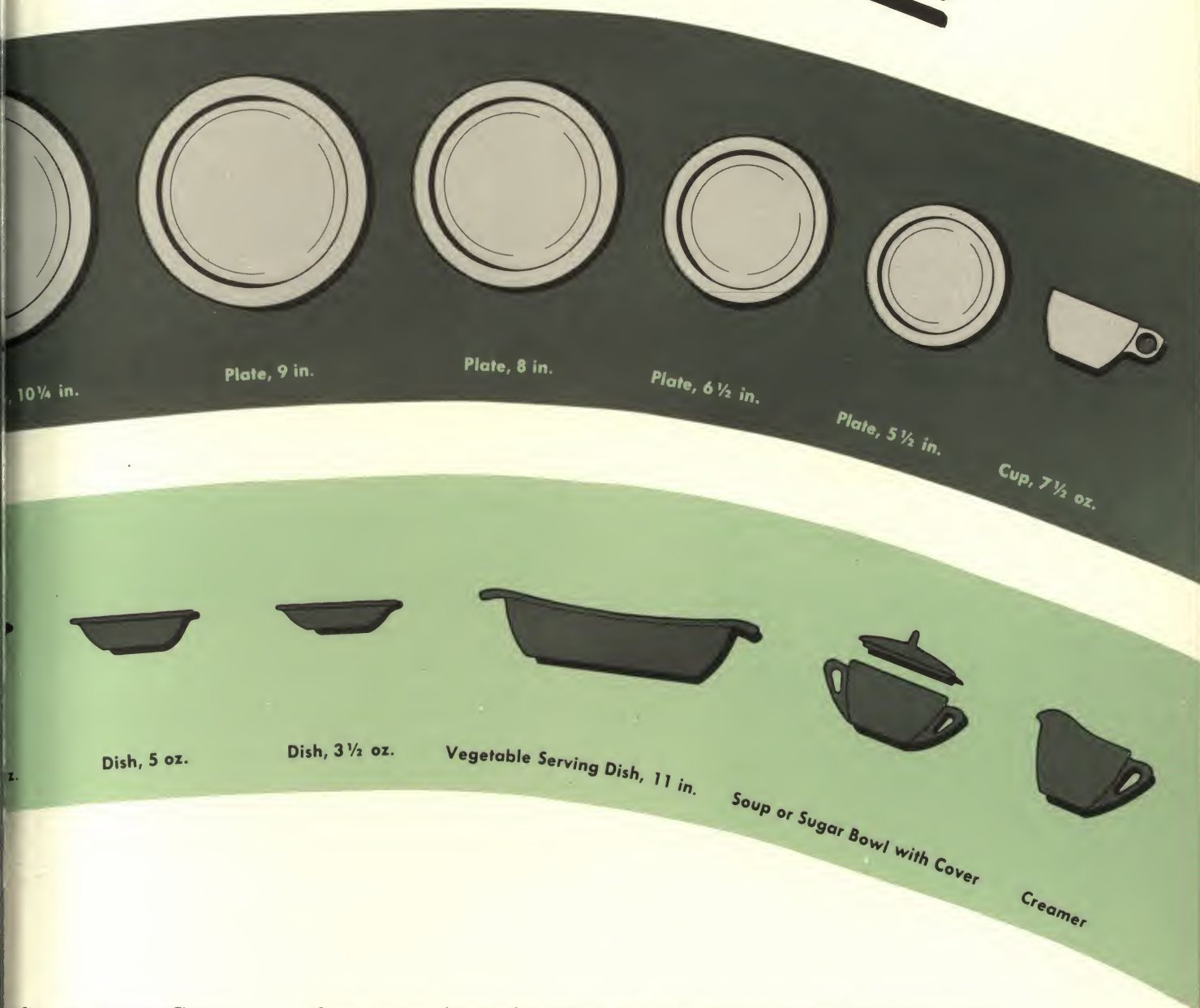
The beauty and styling of Prolon Ware are specifically designed for the charm, gracefulness, and lasting satisfaction usually associated only with fine china. No excess weight or bulky appearance. Prolon Ware's lovely style will grace any commercial setting.

The strength and durability of Prolon make it ideal for commercial use. Prolon is molded from Melmac®. Under normal con-

ditions of use it will be replaced. Commercial use proves your replacement costs over a

The wide range of items exactly the pieces you need. Notice that all of these

Proton Ware for Every Use!



color, or craze. Com-
ing more than 50% in

enables you to select
particular purpose.
s are represented on

these pages, items for every use you may require, in many varie-
ties of color value.

The outstanding features of Proton are the result of extensive
research, the finest engineering skill, and the best-known manu-
facturing methods. Proton Ware is produced by Pro-phy-lac-tic
Brush Company, molders of fine plastics for more than 100 years.



Canary Yellow



Pastel Blue



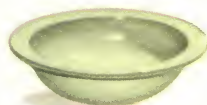
Forest Green



Stone Grey



Cranberry Red



Pastel Green



Buff



Chartreuse

★Beauty
 ★Strength
 ★Selectivity
 ★Quality

ALL YOURS WITH


Prolon Ware

THOROUGH consumer and institutional research has proved that the eight colors pictured here are those in greatest demand.


Either single or mixed, these colors in Prolon Ware's fine styling make any setting its most attractive.

Prolon Ware

By Pro-phy-lac-tic Brush Company
 Florence, Massachusetts
Since 1844 Molders of Fine Plastics



SILVERWARE





Oneida

*Hotel Silverplate
of Distinction*

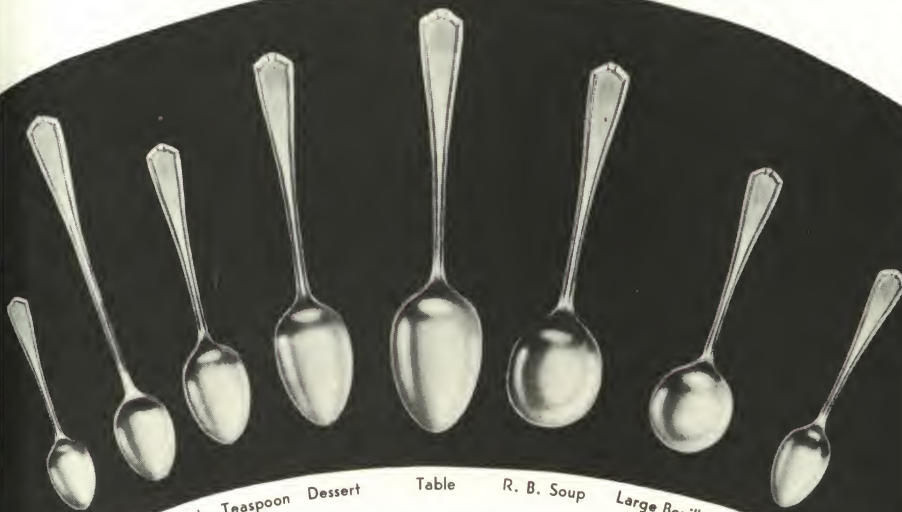
SILVERWARE GUIDE PAGE
SHOWING STAPLE AND
FANCY PIECES OF
COMMERCIAL FLATWARE
IN COMMON USE



Oyster Salad Dinner Dessert Junior
FORKS

Made by master silver
craftsmen expressly
for commercial use.

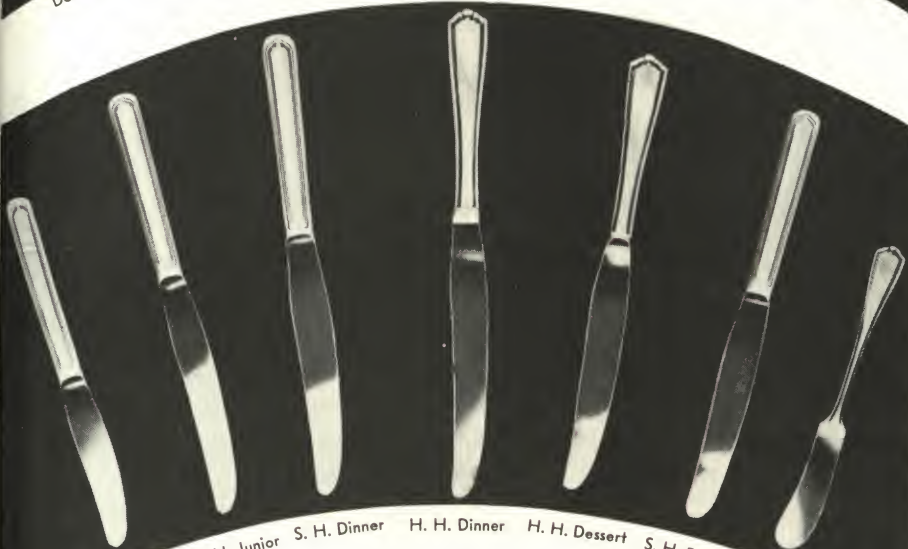
BUY Brodie QUALITY



Demi Tasse Iced Drink Teaspoon Dessert Table R. B. Soup Large Bouillon Jr. Teaspoon
SPOONS

Points of wear
reinforced with extra
deposits of pure silver.

BUY Brodie QUALITY



S. H. Bread and Butter S. H. Junior S. H. Dinner H. H. Dinner H. H. Dessert S. H. Dessert Butter Spreader
KNIVES

Extra thick shank
adds to the service
life of each piece.

BUY Brodie QUALITY

R.B. - round bowl
S.H. - solid handle
H.H. - hollow handle

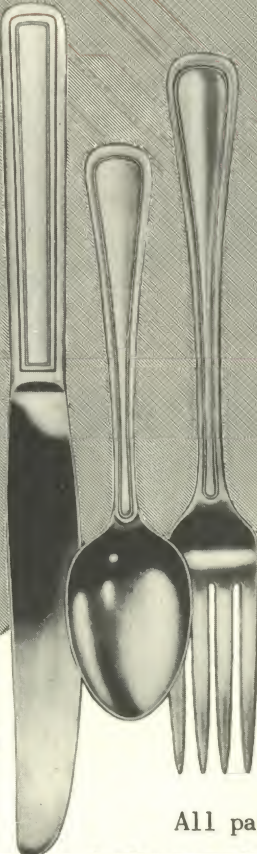
All items on this page are shown in the Jefferson Pattern and are available from stock. Jefferson is made of an extra heavy weight triple plate plus overlay... The finest quality hotel plate money can buy.



Oneida



ASHLEY



REGIS



HADLEY

HOTEL SILVER

All patterns shown on this page available
in heavy weight, full standard plate with overlay.

MISCELLANEOUS

Platter Spoon.....Ashley only
Butter Spreader.....All Patterns

ADMIRAL KNIVES

All Stainless — DeLuxe Blades, Plated Handles
Embossed Dinner (*French Blade*).....All Patterns
Embossed Dessert (*French Blade*).....All Patterns
Embossed Grille.....Regis only

HOLLOW HANDLE STREAMLINED
KNIVES — *DeLuxe Stainless Blades*
Dinner (*French Blade*).....All Patterns

SPOONS

Tea.....All Patterns
Dessert or Oval Bowl Soup.....All Patterns
Table.....Hadley only
A. D. Coffee.....Hadley, Regis
R. B. Soup.....All Patterns
Bouillon.....All Patterns
Iced Tea.....All Patterns

FURNISHED IN

FORKS

Dinner.....All Patterns
Dessert.....All Patterns
Oyster or Cocktail.....All Patterns
Salad.....All Patterns

Knives serrated on request.

Distinguished

Samples of Stamping by ONEIDA LTD.

Old English

Derby Tavern

Script

The New Willard

Plain Block

STONE MANOR



Specify Type Desired and Position on Handle

Plain Windsor Pattern by ONEIDA
Full Standard with Overlay

Ideal for Schools . . Institutions . . Camps . . Canneries, etc.

Spoons . . .

Teaspoons	5 in. Sundae Spoons
Dessert Spoons	9 in. Soda Spoons
Tablespoons	

Forks . . .

Dessert Forks	Oyster Cocktail Forks
Dinner Forks	

Knives . . .

Solid Handle, all stainless steel
Admiral (French blade) one piece.
Grill (short blade) one piece.



Crushed Fruit Ladle

Windsor Pattern by
Oneida
Full Standard with
Overlay

Meas. Overall 9 in.
Size of Bowl 2 3/4 in.
diam. 1 in. deep



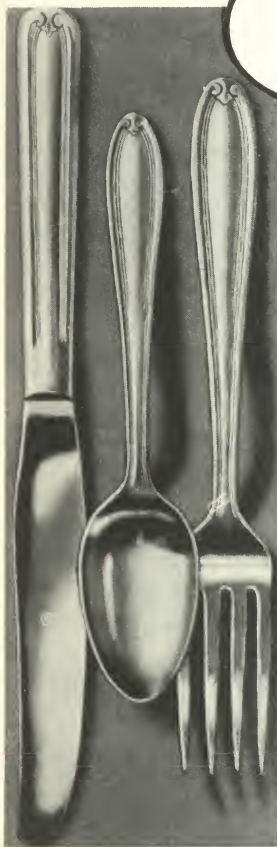
Soda and Sundae Spoons

Oval Bowl
Windsor Pattern by
Oneida
Full Standard with
Overlay

5 in. Sundae Spoon
9 in. Soda Spoon



PARADE PATTERN



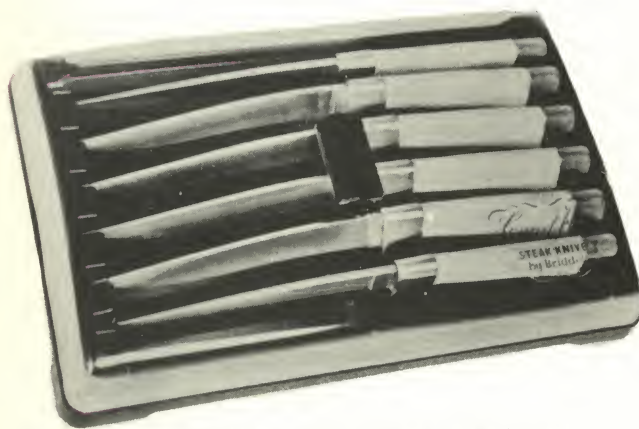
ITEM	PACKED
Teaspoon	6 in bundle
Dessert Spoon	6 in bundle
5 inch Sundae Spoon	6 in bundle
Dessert Fork	6 in bundle
Restaurant Knife, Solid Handle, Streamlined, two-piece, All stainless mirror blade	
	6 in bundle

• DESIGNED • PRODUCED AND FINISHED

by Master Craftsmen

Completely rust and stain proof, it is guaranteed not to tarnish in a lifetime of wear. Our modern production methods allow better quality at lower cost; combine gleaming beauty with top wearability. And, almost unbelievably, its beauty improves with use!

ONEIDA STAINLESS STEEL FLATWARE



Carvel Hall Steak Knives

Keen, hollow-ground, chrome-vanadium steel blades are set in lovely ivory Lustrex handles trimmed with sparkling safety bolster and ferrule. The shape of the blade makes carving steaks, chops and fowl an easy task for everyone.

In sets of four, six and eight.

Steak Knives



Serrated Stainless Steel Steak Knife

Stainless steel blade with serrated edge. Securely set in black composition handle. No. 800-S—Length overall 9¼ in.



Stainless Steel Steak Knife

Stainless steel blade. Securely set in black composition handle. No. 800—Length overall 9¼ in.

STA-BRITE



POPULAR
PLAIN STYLE HANDLES
OPEN STOCK SELECTION

AVAILABLE IN
THE FOLLOWING PIECES



Knives Forks

Teaspoons

Dessert Spoons



Stainless Steel

FLATWARE

• ONE-PIECE
CONSTRUCTION
FORKS AND SPOONS

• BRIGHT FINISH TINES
AND
BOWLS—EASY TO
CLEAN

• STAINLESS STEEL—
NO PLATING
TO WEAR OFF

• STURDY TWO-PIECE
CONSTRUCTION
FRENCH
STYLE KNIVES—

stainless steel flatware

Innocence

• mirror finish

• moderate price

DESIGNED TO COMPLEMENT GRACEFUL TABLE SETTINGS

Smart and fashionable in the best sense — harmonizing with the modern or traditional, Diamond Silversmiths has spared no effort — skill or craftsmanship in giving this fine line every detail of beauty, balance and quality at a moderate price.



open stock
selection

2-PIECE
KNIFE

DESSERT
FORK

TEASPOON

SPOONS

.....Tea
.....Dessert
.....Table
.....Iced Tea

FORKS

.....Dessert
.....Salad
.....Oyster

KNIVES

.....Two-Piece

RESTAURANT AND

Brodie's Inc.

HOTEL SUPPLIES



GLASSWARE





Libbey Stemware



FOOTED PILSNER

No. 6425-10 oz.
Height ... $8\frac{1}{2}$
Top ... $2\frac{1}{8}$
Bottom ... 3



FOOTED PILSNER

No. 6427-9 oz.
Height ... $8\frac{1}{8}$
Top ... $2\frac{3}{4}$
Bottom ... 3



FOOTED PILSNER

No. 6426-8 oz.
Height ... $7\frac{7}{8}$
Top ... $2\frac{3}{4}$
Bottom ... 3



FOOTED PILSNER

No. 6424-7 oz.



BEER GOBLET

No. 6430-7 oz.
Height ... $6\frac{5}{8}$
Top ... $2\frac{1}{4}$
Bottom ... 3



BEER GOBLET

No. 6428-8 oz.
Height ... $7\frac{1}{8}$
Top ... $2\frac{1}{4}$
Bottom ... 3



BEER GOBLET

No. 6431-9 oz.
Height ... 7
Top ... $2\frac{5}{8}$
Bottom ... 3



BEER GOBLET

No. 6429-10 oz.
Height ... $7\frac{3}{8}$
Top ... $2\frac{1}{2}$
Bottom ... 3



COCKTAIL

No. 3600-3 oz.
Height ... $5\frac{1}{2}$
Top ... $2\frac{7}{8}$
Bottom ... $2\frac{1}{8}$



COCKTAIL

No. 3601-3 $\frac{1}{4}$ oz.
Height ... $5\frac{5}{8}$
Top ... 3
Bottom ... $2\frac{7}{8}$



COCKTAIL

No. 8876-6 oz.
Height ... 6
Top ... $4\frac{1}{4}$
Bottom ... 3



LOW GOBLET

No. 3611-10 $\frac{1}{2}$ oz.
Height ... $5\frac{1}{4}$
Top ... $2\frac{7}{8}$
Bottom ... $2\frac{1}{8}$



LOW GOBLET

No. 3612-10 oz.
Height ... $5\frac{3}{8}$
Top ... $3\frac{1}{8}$
Bottom ... $2\frac{1}{8}$

"Georgian"

Stemware



CORDIAL
No. 8053- $\frac{3}{4}$ oz.
Height ... $3\frac{1}{2}$
Top $1\frac{1}{4}$
Bottom ... $1\frac{5}{8}$



SHERBET
No. 8078- $4\frac{1}{2}$ oz.
Height ... $3\frac{3}{8}$
Top $3\frac{1}{2}$
Bottom ... $2\frac{5}{8}$



SHERBET
No. 8073- $5\frac{1}{2}$ oz.
Height ... $3\frac{1}{2}$
Top $3\frac{1}{2}$
Bottom ... $2\frac{5}{8}$



BEER OR FIZZ
No. 8054-6 oz.
Height ... $5\frac{5}{8}$
Top $2\frac{7}{8}$
Bottom ... $2\frac{3}{4}$



BEER OR FIZZ
No. 8055-7 oz.
Height ... 6
Top $2\frac{7}{8}$
Bottom ... $2\frac{3}{4}$



COCKTAIL
No. 8085- $2\frac{1}{2}$ oz.
Height ... $3\frac{7}{8}$
Top $2\frac{5}{8}$
Bottom ... $2\frac{1}{2}$



COCKTAIL
No. 8098-3 oz.
Height ... $4\frac{1}{8}$
Top $2\frac{5}{8}$
Bottom ... $2\frac{1}{2}$

"Georgian" is one of
the most comprehensive
stemware lines ever
offered, with the correct
glass for every service.



COCKTAIL
No. 8082- $3\frac{1}{2}$ oz.
Height ... $4\frac{1}{4}$
Top $2\frac{5}{8}$
Bottom ... $2\frac{1}{2}$



COCKTAIL
No. 8070- $3\frac{1}{2}$ oz.
Height ... $5\frac{1}{4}$
Top 3
Bottom ... $2\frac{3}{4}$



COCKTAIL
No. 8060-4 oz.
Height ... $5\frac{3}{8}$
Top $3\frac{1}{8}$
Bottom ... $2\frac{3}{4}$



WHISKEY SOUR
No. 8075-4 oz.
Height ... $5\frac{3}{4}$
Top $2\frac{1}{8}$
Bottom ... $2\frac{1}{2}$



CLARET
No. 8080-4 oz.
Height ... $4\frac{7}{8}$
Top $2\frac{1}{4}$
Bottom ... $2\frac{1}{2}$



"Georgian" Stemware



GOBLET
No. 8057-9 oz.
Height ... $6\frac{1}{8}$
Top ... $2\frac{3}{4}$
Bottom ... $2\frac{3}{4}$



GOBLET
No. 8064-8 oz.
Height ... $5\frac{7}{8}$
Top ... $2\frac{3}{8}$
Bottom ... $2\frac{3}{4}$



CHAMPAGNE
No. 8076-5½ oz.
Height ... $4\frac{3}{8}$
Bottom ... $2\frac{3}{4}$
Top ... $3\frac{1}{2}$



CHAMPAGNE
No. 8077-4½ oz.
Height ... $4\frac{1}{8}$
Top ... $3\frac{1}{2}$
Bottom ... $2\frac{3}{4}$



LOW GOBLET
No. 8011-12 oz.
Height ... $5\frac{1}{4}$
Top ... $3\frac{3}{8}$
Bottom ... 3

The combination of a
conventional,
sturdy stem with graceful
thin-blown bowls makes
the "Georgian" a most
practical stemware line.



SHERRY
No. 8089-2 oz.
Height ... $4\frac{7}{8}$
Top ... $2\frac{1}{2}$
Bottom ... $2\frac{1}{2}$



HOT WHISKEY
No. 8059-5 oz.
Height ... $5\frac{1}{4}$
Top ... $2\frac{1}{8}$
Bottom ... $2\frac{3}{4}$



RHINE WINE
No. 8088-4 oz.
Height ... $4\frac{7}{8}$
Top ... $2\frac{1}{4}$
Bottom ... $2\frac{1}{2}$



WINE
No. 8084-3 oz.
Height ... $4\frac{5}{8}$
Top ... $2\frac{1}{8}$
Bottom ... $2\frac{1}{2}$



CORDIAL
No. 8090-1 oz.
Height ... $3\frac{7}{8}$
Top ... $1\frac{1}{4}$
Bottom ... $1\frac{1}{8}$



PARFAIT
No. 8074-5¼ oz.
Height ... $5\frac{1}{4}$
Top ... $2\frac{3}{8}$
Bottom ... $2\frac{1}{4}$

Libbey Glass



WHISKEY
No. 46-1½ oz.

Height 2 ¼
Top 1 ¾
Bottom 1 ¾



LINE WHISKEY
No. 46-1½ oz.
Dec.A-0026-¾ oz.

Height 2 ¼
Top 1 ¾
Bottom 1 ¾



LINE WHISKEY
No. 46-1½ oz.
Dec.A-0027-¾ oz.

Height 2 ¼
Top 1 ¾
Bottom 1 ¾



LINE WHISKEY
No. 46-1½ oz.
Dec.A-0028-1 oz.

Height 2 ¼
Top 1 ¾
Bottom 1 ¾



COCKTAIL
No. 9570-4½ oz.

Height 5 ¾
Top 2 ¾
Bottom 2 ¾



FOOTED PILSNER
No. 6424-7 oz.

Height 5 ¾
Top 2 ¾
Bottom 3



ZOMBIE
No. 96-12 oz.

Height 6
Top 2 ¼
Bottom 2 ¼



SPLIT
No. 77-7 oz.
H-T 577

Height 4 ½
Top 2 ¼
Bottom 2



JUICE
No. 79-5 oz.
H-T 579

Height 3 ¾
Top 2 ¼
Bottom 1 ¾



BEER
No. 121-6¾ oz.

Height 4 ¾
Top 2 ½
Bottom 1 ¾



SELTZER
No. 927-6 oz.
H-T 1927

Height 3 ¾
Top 2 ½
Bottom 2 ½



SHERBET
No. 5103-4½ oz.

Height 2 ¾
Top 3 ¾
Bottom 2 ¾



SHERBET
No. 5102-3½ oz.

Height 2 ¼
Top 3 ¾
Bottom 2 ¾

FROSTED ITEMS DECORATION NO. E-1300



ZOMBIE
No. 115-14 oz.

Height 7
Top 2 ¾
Bottom 2 ¾



ZOMBIE
No. 96-12 oz.

Height 6
Top 2 ¼
Bottom 2 ¼



HI-BALL
No. 44-8½ oz.

Height 4 ¾
Top 2 ¼
Bottom 2 ¼



ICED TEA
No. 51-12½ oz.

Height 5 ¼
Top 2 ¾
Bottom 2 ¼



COLLINS
No. 53-10 oz.

Height 4 ¾
Top 2 ¾
Bottom 2 ¼



HI-BALL
No. 54-8 oz.

Height 4 ¼
Top 2 ½
Bottom 2 ½



ICED TEA
No. 806-12 oz.

Height 5 ¾
Top 2 ½
Bottom 2 ½



Libbey Glass



SODA
No. 452-14 oz.
Height ... $5\frac{7}{8}$
Top 3
Bottom ... $2\frac{1}{2}$



SODA
No. 453-12 $\frac{1}{2}$ oz.
Height ... $5\frac{1}{2}$
Top 3
Bottom ... $2\frac{1}{2}$



MALTED
Reg. No. 451-10 oz.
H-T No. 1451-10 oz.
Height ... $5\frac{1}{4}$
Top $2\frac{3}{4}$
Bottom ... $2\frac{3}{8}$



JUICE
Reg. No. 450-6 $\frac{1}{2}$ oz.
H-T No. 1450-6 $\frac{1}{2}$ oz.
Height ... $3\frac{7}{8}$
Top $2\frac{5}{8}$
Bottom ... $2\frac{1}{4}$



JUICE
No. 495-3 $\frac{1}{2}$ oz.
Height ... $4\frac{3}{8}$
Top $2\frac{1}{8}$
Bottom ... $1\frac{3}{4}$



PILSNER
No. 16-6 oz.
Height ... 5
Top $2\frac{3}{8}$
Bottom ... $2\frac{1}{8}$



PILSNER
Reg. No. 15-7 oz.
H-T No. 1015-7 oz.
Height ... $5\frac{1}{8}$
Top $2\frac{5}{8}$
Bottom ... $2\frac{1}{4}$



PILSNER
Reg. No. 12-8 oz.
H-T No. 1012-8 oz.
Height ... $5\frac{3}{8}$
Top $2\frac{5}{8}$
Bottom ... $2\frac{1}{4}$



PILSNER
No. 17-9 oz.
Height ... $5\frac{5}{8}$
Top $2\frac{3}{4}$
Bottom ... $2\frac{3}{8}$



PILSNER
Reg. No. 13-10 oz.
H-T No. 1013-10 oz.
Height ... $5\frac{7}{8}$
Top $2\frac{3}{4}$
Bottom ... $2\frac{3}{8}$



PILSNER
No. 14-12 oz.
Height ... $6\frac{1}{8}$
Top $2\frac{7}{8}$
Bottom ... $2\frac{1}{2}$

Pilsners

Special shape for serving beer or ale, these heavy base tumblers hold the foam "head". Thin-blown side walls retain highest carbonation. Variety of capacities for individual needs.

LIBBEY GLASSWARE



JUICE
Reg. No. 2633-5 oz.
H-T No. 633-5 oz.
Height ... 3 3/8
Top ... 2 1/8
Bottom ... 1 3/4



BEVERAGE
H-T No. 611-6 7/8 oz.
Height ... 4
Top ... 2 1/2
Bottom ... 1 1/8



SELTZER
H-T No. 621-6 oz.
Height ... 3 5/8
Top ... 2 1/4
Bottom ... 2



MILK
Reg. No. 2618-8 oz.
H-T No. 618-8 oz.
Height ... 3 1/2
Top ... 2 1/2
Bottom ... 3 3/8



WATER
Reg. No. 2610-9 1/2 oz.
H-T No. 610-9 1/2 oz.
Height ... 3 3/4
Top ... 2 5/8
Bottom ... 2 1/2



SPLIT
Reg. No. 2620-7 oz.
H-T No. 620-7 oz.
Height ... 3 7/8
Top ... 2 1/4
Bottom ... 2 1/8

GOVERNOR CLINTON TUMBLERS

The special double-bulge of the "Governor Clinton" shape helps make it one of the strongest tumblers ever produced. Patrons prefer the "Governor Clinton" shape because it is easy for the hand to grasp.



HI-BALL
Reg. No. 2616-8 oz.
H-T No. 616-8 oz.
Height ... 4 3/8
Top ... 2 1/4
Bottom ... 2 1/8



COLLINS
Reg. No. 2608-10 oz.
H-T No. 608-10 oz.
Height ... 4 5/8
Top ... 2 1/2
Bottom ... 2 1/4



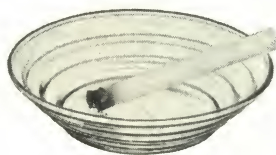
ICED TEA
Reg. No. 2606-12 oz.
H-T No. 606-12 oz.
Height ... 5 1/8
Top ... 2 1/2
Bottom ... 2 1/4



LEMONADE
H-T No. 603-14 oz.
Height ... 5 1/4
Top ... 2 5/8
Bottom ... 2 3/8



FINGER BOWL
No. 731-6 1/2 oz.



ASH TRAY
No. 414



SODA
H-T No. 1801-10 oz.



SODA
H-T No. 1800-12 oz.



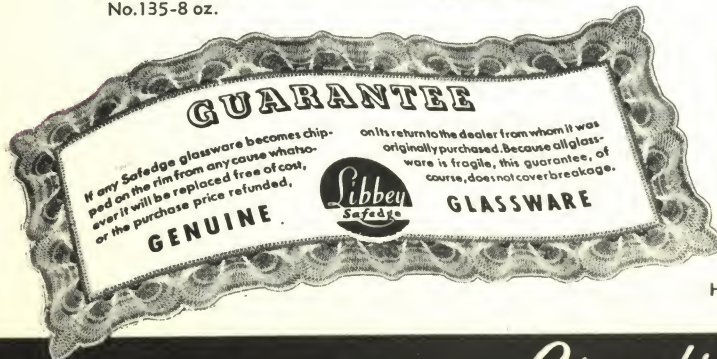
SODA
H-T No. 613-13 oz.



ROOM TUMBLER
No. 135-8 oz.



CREAMER
No. 5002-3/4 oz.



JUICE
H-T No. 1833-5 oz.

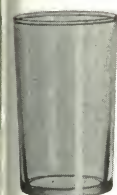


WATER
H-T No. 1810-9 oz.



ICED TEA
H-T No. 1806-12 oz.

LIBBEY GLASSWARE



JUICE
Reg. No. 37-4 oz.
H-T No. 537-4 oz.
Height ... 3 3/8
Top ... 2
Bottom ... 1 1/2



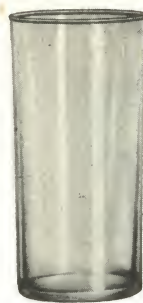
SELTZER
Reg. No. 58-6 oz.
H-T No. 558-6 oz.
Height ... 3 1/2
Top ... 2 1/4
Bottom ... 2



SPLIT
Reg. No. 57-7 oz.
H-T No. 557-7 oz.
Height ... 4
Top ... 2 3/8
Bottom ... 2 1/8



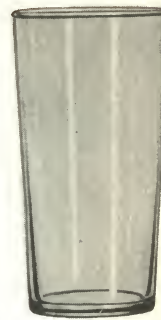
HI-BALL
Reg. No. 54-8 oz.
H-T No. 554-8 oz.
Height ... 4 1/4
Top ... 2 1/2
Bottom ... 2 1/8



HI-BALL
Reg. No. 44-8 1/2 oz.
H-T No. 544-8 1/2 oz.
Height ... 4 5/8
Top ... 2 1/4
Bottom ... 2 1/8



COLLINS
Reg. No. 53-10 oz.
H-T No. 553-10 oz.
Height ... 4 3/4
Top ... 2 5/8
Bottom ... 2 1/4



ICED TEA
Reg. No. 51-12 1/2 oz.
H-T No. 551-12 1/2 oz.
Height ... 5 1/4
Top ... 2 3/4
Bottom ... 2 1/4



DELMONICA
Reg. No. 56-5 oz.
H-T No. 556-5 oz.
Height ... 2 3/8
Top ... 2 1/4
Bottom ... 2



WATER
No. 50-9 oz.
Height ... 3 3/4
Top ... 2 3/4
Bottom ... 2 3/8



BEER
Reg. No. 62-9 1/2 oz.
H-T No. 562-9 1/2 oz.
Height ... 4 5/8
Top ... 2 5/8
Bottom ... 2 1/4



COLLINS
No. 55-11 oz.
Height ... 4 7/8
Top ... 2 5/8
Bottom ... 2 1/4



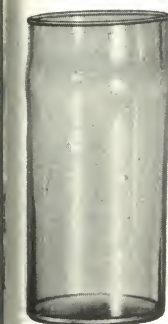
LEMONADE
No. 59-14 1/2 oz.
Height ... 5 1/2
Top ... 2 3/4
Bottom ... 2 3/8



LARGE COLLINS
No. 88-18 oz.
Height ... 5 3/4
Top ... 3 1/8
Bottom ... 3 1/4



ZOMBIE
No. 115-14 oz.
Height ... 7
Top ... 2 3/8
Bottom ... 2 1/8



ICED TEA
Reg. No. 906-12 oz.
H-T No. 1906-12 oz.
Height ... 5 1/8
Top ... 2 1/2
Bottom ... 2 1/2



COLLINS
Reg. No. 908-10 oz.
H-T No. 1908-10 oz.
Height ... 4 3/4
Top ... 2 1/2
Bottom ... 2 3/8



WATER
Reg. No. 910-10 oz.
H-T No. 1910-10 oz.
Height ... 3 7/8
Top ... 2 5/8
Bottom ... 2 3/8



MILK
Reg. No. 917-8 oz.
H-T No. 1917-8 oz.
Height ... 3 5/8
Top ... 2 1/2
Bottom ... 2 3/8

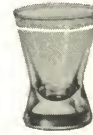
genuine "safedge"



LINE WHISKEY
No. 78-1 1/2 oz.
3/4 oz. Line
Height ... 2 5/8
Top ... 2
Bottom ... 1 5/8



LINE WHISKEY
No. 78-1 1/2 oz.
7/8 oz. Line
Height ... 2 5/8
Top ... 2
Bottom ... 1 5/8



LINE WHISKEY
No. 78-1 1/2 oz.
1 oz. Line
Height ... 2 5/8
Top ... 2
Bottom ... 1 5/8



LINE WHISKEY
No. 48-2 oz.
Dec. A-0015-3/4 oz.
Height ... 2 3/8
Top ... 1 7/8
Bottom ... 1 1/2



LINE WHISKEY
No. 48-2 oz.
Dec. A-0013-7/8 oz.
Height ... 2 3/8
Top ... 1 7/8
Bottom ... 1 1/2



LINE WHISKEY
No. 48-2 oz.
Dec. A-0007-1 oz.
Height ... 2 3/8
Top ... 1 7/8
Bottom ... 1 1/2



LINE WHISKEY
No. 48-2 oz.
Dec. A-0014-1 1/4 oz.
Height ... 2 3/8
Top ... 1 7/8
Bottom ... 1 1/2



LINE WHISKEY
No. 48-2 oz.
Dec. A-0168-1 1/2 oz.
Height ... 2 3/8
Top ... 1 7/8
Bottom ... 1 1/2



LINE WHISKEY
No. 48-2 oz.
Dec. A-0018-5/8 & 1 1/2 oz.
Height ... 2 3/8
Top ... 1 7/8
Bottom ... 1 1/2

LIBBEY GLASSWARE

Heavy Base Tumblers



HI-BALL
No. 125-9 oz.
Height ... $4\frac{3}{4}$
Top $2\frac{5}{8}$
Bottom ... $2\frac{1}{4}$



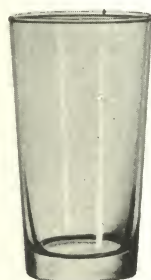
HI-BALL
No. 133-9 oz.
Height ... 5
Top $2\frac{5}{8}$
Bottom ... 2



COLLINS
No. 126-11 oz.
Height ... $5\frac{1}{4}$
Top $2\frac{3}{4}$
Bottom ... $2\frac{3}{8}$



LARGE COLLINS
No. 141-16 $\frac{3}{4}$ oz.
Height ... $5\frac{3}{4}$
Top $3\frac{1}{4}$
Bottom ... $2\frac{1}{2}$



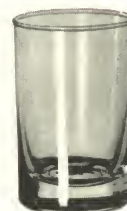
HI-BALL
No. 132-8 oz.
Height ... $4\frac{5}{8}$
Top $2\frac{5}{8}$
Bottom ... $2\frac{1}{8}$



HI-BALL
No. 123-7 oz.
Height ... $4\frac{1}{4}$
Top $2\frac{3}{8}$
Bottom ... $2\frac{1}{8}$



SPLIT
No. 151-6 oz.
Height ... 4
Top $2\frac{3}{8}$
Bottom ... $2\frac{1}{8}$



SIDE WATER
No. 149-5 oz.
Height ... $3\frac{1}{2}$
Top $2\frac{1}{4}$
Bottom ... $2\frac{1}{8}$



OLD FASHIONED
No. 127-6 $\frac{1}{2}$ oz.
Height ... $3\frac{1}{4}$
Top 3
Bottom ... $2\frac{1}{8}$



WHISKEY
No. 48-2 oz.
Dec. Z-2893- $\frac{3}{4}$ oz.
Height ... $2\frac{3}{8}$
Top $1\frac{1}{8}$
Bottom ... $1\frac{1}{2}$



WHISKEY
No. 48-2 oz.
Dec. Z-2894- $\frac{7}{8}$ oz.
Height ... $2\frac{3}{8}$
Top $1\frac{1}{8}$
Bottom ... $1\frac{1}{2}$



WHISKEY
No. 48-2 oz.
Dec. Z-2895-1 oz.
Height ... $2\frac{3}{8}$
Top $1\frac{1}{8}$
Bottom ... $1\frac{1}{2}$



WHISKEY
No. 48-2 oz.
Dec. Z-2896-1 $\frac{1}{4}$ oz.
Height ... $2\frac{3}{8}$
Top $1\frac{1}{8}$
Bottom ... $1\frac{1}{2}$



WHISKEY
No. 48-2 oz.
Flute F-1010
Height ... $2\frac{3}{8}$
Top $1\frac{1}{8}$
Bottom ... $1\frac{1}{2}$



WHISKEY
No. 48-2 oz.
Height ... $2\frac{3}{8}$
Top $1\frac{1}{8}$
Bottom ... $1\frac{1}{2}$



WHISKEY
No. 78-1 $\frac{1}{2}$ oz.
Height ... $2\frac{5}{8}$
Top 2
Bottom ... $1\frac{1}{8}$



COLLINS
No. 126-11 oz.
Flute F-1010
Height ... $5\frac{1}{4}$
Top $2\frac{3}{4}$
Bottom ... $2\frac{1}{4}$



HI-BALL
No. 133-9 oz.
Flute F-1010
Height ... 5
Top $2\frac{5}{8}$
Bottom ... 2



HI-BALL
No. 125-9 oz.
Flute F-1010
Height ... $4\frac{3}{4}$
Top $2\frac{5}{8}$
Bottom ... $2\frac{1}{4}$



HI-BALL
No. 132-8 oz.
Flute F-1010
Height ... $4\frac{5}{8}$
Top $2\frac{5}{8}$
Bottom ... $2\frac{1}{8}$



HI-BALL
No. 123-7 oz.
Flute F-1010
Height ... $4\frac{1}{4}$
Top $2\frac{1}{2}$
Bottom ... $2\frac{1}{8}$



OLD FASHIONED
No. 127-6 $\frac{1}{2}$ oz.
Flute F-1010
Height ... $3\frac{1}{4}$
Top 3
Bottom ... $2\frac{1}{8}$

GLASSWARE



1206—3 1/2 OZ.
1206—4 OZ.
TALL JUICES
Height 4 3/8"



1722 1/2—3 OZ.
1722—4 OZ.
JUICES
Height 3"



5213—9 oz. BARREL TUMBLER
Carton 6 dozen—45 lbs.



FEDERAL MIDGET—
3 1/2 OZ. SHERBET



FEDERAL JUNIOR—
4 1/2 OZ. SHERBET



600—2 1/2 OZ.
SHRIMP COCKTAIL OR
HOT BUTTER



2702—6 OZ.
PUNCH CUP



1220—2 1/2 OZ
STEM WINE
Height 4 1/8"



Federal's
Pressed

Tumblers and
Miscellaneous Ware

BELLS. (Regular & Sturdee)



7026B—6 OZ. COLA
5026B—6 OZ. STURDEE
Height 3 3/8"



7026B—10 OZ. SODA
5026B—10 OZ. STURDEE
Height 4 1/2"



7026B—12 OZ. SODA
5026B—12 OZ. STURDEE
Height 5"



603B—3 1/2 OZ. JUICE
5603B—3 1/2 OZ.
STURDEE
Height 4 1/8"



606B—6 OZ. CONNIE
5606B—6 OZ. STURDEE
Height 5"



607B—7 OZ. CONNIE
5607B—7 OZ. STURDEE
Height 5 1/8"



608B—8 OZ. CONNIE
5608B—8 OZ. STURDEE
Height 5 3/8"



609B—9 OZ. CONNIE
5609B—9 OZ. STURDEE
Height 5 5/8"



610B—10 OZ. CONNIE
5610B—10 OZ. STURDEE
Height 5 7/8"



612B—12 OZ. CONNIE
5612B—12 OZ. STURDEE
Height 6 3/8"

CONNIES (Regular & Sturdee)

GLASSWARE

FEDERAL FINE STEMWARE



95—1 OZ.
CORDIAL



84—2 1/2 OZ.
COCKTAIL



85—3 OZ.
COCKTAIL



86—3 1/2 OZ.
COCKTAIL



83—3 OZ.
WINE



82—2 OZ.
SHERRY



87—4 1/2 OZ.
CHAMPAGNE



88—5 1/2 OZ.
CHAMPAGNE



89—4 OZ.
WHISKY SOUR



80—10 OZ.
GOBLET



90—10 OZ.
FOOTED PILSNER

FOOTED PILSNERS (Regular & Sturdee)



716B—7 OZ. PILSNER
5716B—7 OZ. STURDEE
Height 5 3/8"



716B—8 OZ. PILSNER
5716B—8 OZ. STURDEE
Height—5 1/2"



716B—9 OZ. PILSNER
5716B—9 OZ. STURDEE
Height 5 3/4"

HEAVY BOTTOM TUMBLERS



809—7 OZ.
OLD FASHIONED
Height 3 3/8"



2211—1 1/2 OZ.
WHISKY
Height 2 3/8"

LUCKY CLOVER

Top line of Lucky Clover decoration designates graduating capacity.



2211—1 1/2 OZ. WHISKY
DEC. 8821 (7/8 OZ. BAND)
(Same dec. also in
5/8 & 3/4 oz. bands)
Height 2 3/8"



809—7 OZ. OLD FASHIONED
DEC. 8824 (5 OZ. BAND)
Height 3 1/4"



810—8 1/2 OZ. HEAVY BOTTOM
DEC. 8827 (7 OZ. BAND)
Height 4 3/4"



2211—1 1/2 OZ. WHISKY
3/4 OZ. WHITE LINE
(Also with 1/2 oz., 5/8 oz.,
7/8 oz. or 1 oz. lines)
Height 2 3/8"

LINED WHISKIES

RESTAURANT AND

Brodie's Inc.

HOTEL SUPPLIES

GLASSWARE



716—7 oz.
EXTENDED FOOT PILSNER
Pkd. 6 doz. ctn. Wt. 38 lbs.



716—8 oz.
EXTENDED FOOT PILSNER
Pkd. 6 doz. ctn. Wt. 40 lbs.



716—9 oz.
EXTENDED FOOT PILSNER
Pkd. 6 doz. ctn. Wt. 45 lbs.



1722 $\frac{1}{2}$ --3 oz.
WHISKY $\frac{3}{4}$ oz. LINE



1722 $\frac{1}{2}$ --3 oz.
WHISKY 1 oz. LINE



2211—1 $\frac{1}{2}$ oz.
SHAMMED WHISKY
Pkd. 6 doz. ctn. Wt. 17 lbs.



2211—1 $\frac{1}{2}$ oz.
SHAMMED WHISKY
($\frac{3}{4}$ oz. white line)
Pkd. 6 doz. ctn. Wt. 17 lbs.



2211—1 $\frac{1}{2}$ oz.
SHAMMED WHISKY
($\frac{7}{8}$ oz. white line)
Pkd. 6 doz. ctn. Wt. 17 lbs.



2211—1 $\frac{1}{2}$ oz.
SHAMMED WHISKY
(1 oz. white line)
Pkd. 6 doz. ctn. Wt. 17 lbs.

2210—1 $\frac{1}{4}$ oz. Whisky
(Not Ill.)

Same as 2211 in
appearance.

Available in $\frac{3}{4}$
or $\frac{7}{8}$ oz. white
line.



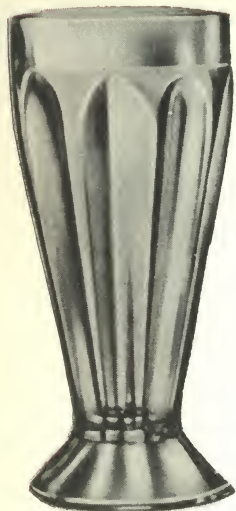
2212— $\frac{3}{4}$ oz.
FLUTED WHISKY
Ht. 2 $\frac{3}{8}$ "
Pkd. 12 doz. ctn. Wt. 34 lbs.



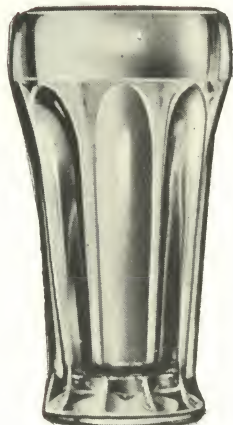
2212—1 oz.
FLUTED WHISKY
Ht. 2 $\frac{3}{8}$ "
Pkd. 12 doz. ctn. Wt. 27 lbs.

FOUNTAINWARE

JEANNETTE



2612 - 12 oz.
Soda



2643 - 12 oz.
Soda



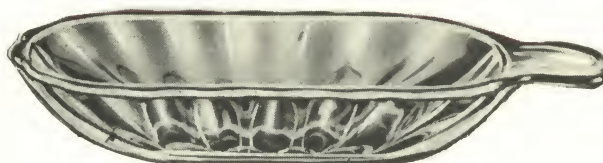
2613 - 4½ oz.
Parfait



2633 - 3 oz.
Juice



2616 - 6 oz.
Tulip Sundae



2620 - Banana Split



2605 - Ice Cream

TABLEWARE



1928 - 6½ oz.
Cvd Mustard



Individual Creamer
½ oz. - ¾ oz.



2600 - Stainless
Cocktail Ring



1925 - 19 oz.
Cvd Sugar



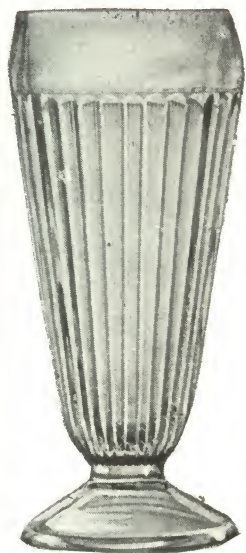
2648
Supreme
Cocktail



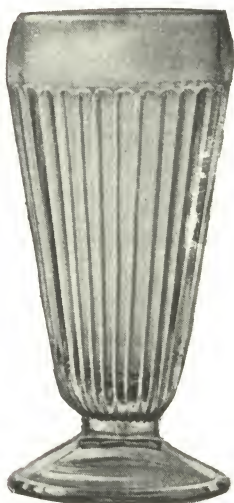
2649
Cocktail Liner

FOUNTAINWARE

JEANNETTE



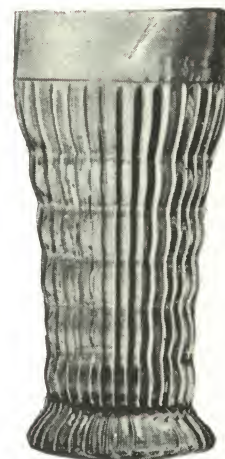
2014 - 14 oz.
Soda



2012 - 12 oz.
Soda



2011 - 10 oz.
Soda



2043 - 12 oz.
Cpt Soda



2005 - 4½ oz.
Sundae



2015 - 2½ oz.
Ftd Oyster



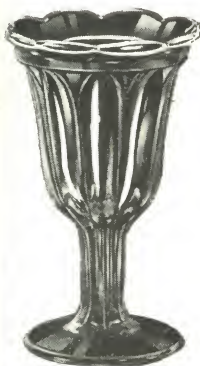
551 - 2½ oz.
Oyster Cocktail



2020
Banana Split

quality

== *glassware* ==



2615 - 4½ oz.
Tulip Sundae



2016 - 6 oz.
2024 - 4½ oz.
Tulip Sundae



2033 - 3 oz.
Juice



2004 - 4 oz.
Juice

FOUNTAINWARE

BUY *Brodie* QUALITY



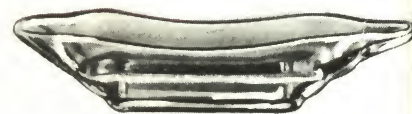
308
Footed Sundae Flared



308
Small Sundae Crimped



308
6 oz. Footed Sundae



No. 258
Banana Split



308
6 1/2 oz. Tulip Sundae
308 1/2
6 1/2 oz. Tulip Sundae
Heavy



308
Soda Tumbler
12 ounce



308
12 oz. Footed Soda
308
14 oz. Footed Soda



308
6 oz. Footed Soda
308
10 oz. Footed Soda

Punch Sets and Bowls



for Soda Fountain Bars

(Bowls may be purchased individually or with sets)

No. 253—16" Punch Bowl and Foot
1 to carton
14 piece set—12 Cups, Bowl and Foot
1 to carton
Bowl only—4 to carton

No. 268—Cup
6 doz. to carton

GLASSWARE

HAND BLOWN



600—8 OZ
GOBLET



600—4 OZ
CLARET



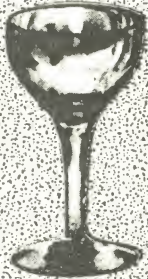
600—3 1/2 OZ
WINE



600—2 OZ
WINE



600—3 OZ
COCKTAIL



600—3 1/2 OZ
COCKTAIL



600—2 1/2 OZ
COCKTAIL



300—6 OZ
SAUCER CHAMP



300—1 OZ
CORDIAL



25—5 OZ
HI BALL



777—8 TO 5 OZ
HT 5-11/16"



350—4 1/2 OZ
PARFAIT



600—6 OZ
HOLLOW STEM
HT. 4-13/16"



564—3 1/4 OZ
HT. 2 3/4"

2—32 OZ
BOTTLE



brandy inhalers



1—1 OZ
BRANDY
INHALER



1—3 1/4 OZ
BRANDY
INHALER



1—12 OZ
BRANDY
INHALER



1—32 OZ
BRANDY INHALER



120—3 OZ
BOTTLE



6915—1 1/2 OZ
BOTTLE

GLASSWARE



1910—10 oz. BEER MUG
Carton 1 dozen—18 lbs.



Beer Mug
1504---14 oz.



Beer Mug
1506---10 oz.



1496—8 oz. St. Louis Mug
1" Extra Heavy Bottom
Pkd. 2 doz. ctn. Wt. 26#
Height 4½' Top 2 7/8'



1497—10 oz. St. Louis Mug
7/8" Extra Heavy Bottom
Pkd. 2 doz. ctn. Wt. 31#
Height 4¼' Top 3 1/16'

3048--12 oz. St. Louis Mug
1½" Extra Heavy Bottom
Pkd. 2 doz. ctn. Wt. 48#
Height 5 3/8' Top 3 3/8'



Super-Strong
HEAT-TREATED

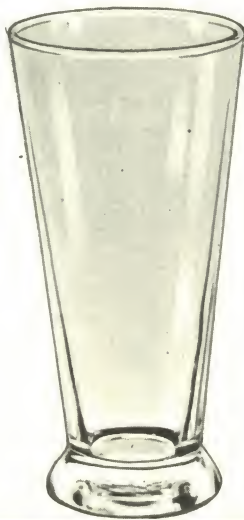
Tapered Footed Beers



7636—6 oz.
Height—5 in.
Top Diam.—2 17/32 in. Base Diam.—2 in.



7637—7 oz.
Height 5 3/16 in.
Top Diam.—2 11/16 in. Base Diam.—2 1/8 in.



7638—8 oz.
Height—5½ in.
Top Diam.—2¾ in. Base Diam.—2½ in.



7639—9 oz.
Height—5 11/16 in.
Top Diam.—2 15/16 in. Base Diam.—2½ in.



7640—10 oz.
Height—6 1/16 in.
Top Diam.—3 in. Base Diam.—2½ in.

RESTAURANT AND

Brodie's Inc. HOTEL SUPPLIES

GLASSWARE

MISCELLANEOUS ITEMS



Grapefruit Bowl

Clear Crystal Pressed Glass
No. 10—For fruit or seafood cocktail
service, etc. Diam., 5" height, 4¾".

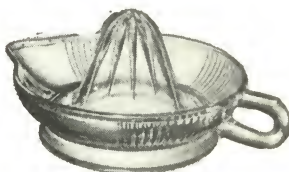


Grapefruit Bowl Liner

Inset for No. 10 Grapefruit bowl illus-
trated at bottom of column one. Clear
crystal pressed glass. Dia., 3¾".



No. 1500 Ice Tub
1 dozen in carton
Weight 28 lbs.



2521
ORANGE REAMER
Pkd. 3 doz. ctn. Wt. 38 lbs.



NO. 600 COFFEE HOTTLE ® Pat. No. 163052

4 x 5¾

Plain or Crested 1 and 2 Colors

Black Collar Standard;

also Red, Yellow and White



211—6 oz. Tulip Sundae



401—2½ oz. Oyster
Cktl. Liner



Crystal glass; with glass stopper
ground in; capacity 6 ounces.
171—OIL BOTTLE G. S.
4 doz. ctn.—31 lbs.



SUGAR AND CREAMERS



326
8 oz. Handled Creamer—C
Pkd. 2 doz. ctn. wt. 21 lbs.



327
8 oz. Handled Sugar—C
Pkd. 2 doz. ctn. wt. 22 lbs.

GLASSWARE



1744—7 oz. Bulged Tumbler
Beaded Edge—**C**
Pkd. 12 doz. ctn. Wt. 53 lbs.



1473—6 oz. Shammed Shell
C
Pkd. 6 doz. ctn. Wt. 47 lbs.

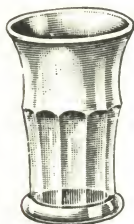


9534—7 oz. Shammed Shell
C
Pkd. 6 doz. ctn. Wt. 51 lbs.



1472—8 oz. Shammed Shell
C
Pkd. 6 doz. ctn. Wt. 54 lbs.

Glassware listed with actual capacities.
The right size glass for the right use regulates your profits.

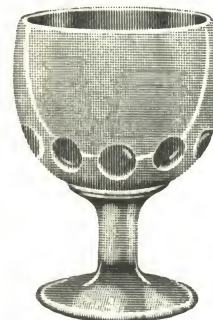


Wine Glass

No. 351—1¾ oz. capacity; 2⅞" top diameter; 3¼" height. Packed 6 dozen to carton. Weight per carton, 35 lbs.



1831—2½ oz. Footed Wine Glass—**C**
Pkd. 6 doz. ctn. Wt. 18 lbs.



HOFFMAN HOUSE GOBLET
Double Heavy

#10....10 oz. #12....12 oz.
#14.....14 oz. #672....16 oz.



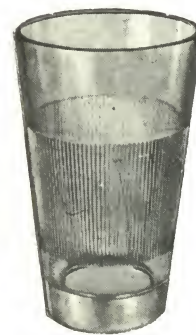
7113½ B-- 9½ oz. Shammed
Hi-Bright Bulge
Pkd. 6 doz. ctn.
Wt. 43 lbs.



637--20 oz. Taper Soda
Plain--**C**
Pkd. 4 doz. ctn.
Wt. 54 lbs.



9694--22 oz. Mix-Serv
Glass
Pkd. 1 doz. ctn.
Wt. 17 lbs.



384--27 oz. Mix-Serv
Glass
Pkd. 1 doz. ctn.
Wt. 18 lbs.

PITCHERS



No. 28
30 oz. Ice Lip Jug
1 dozen in carton

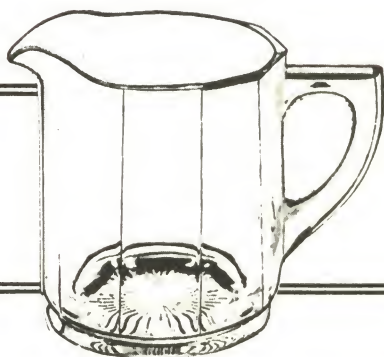


2124—32 oz. JUICE PITCHER
Carton 1 dozen—22 lbs.



2277—64 oz. ICE-LIPPED PITCHER
Carton 1 dozen—53 lbs.

**2177—60 oz. ICE-LIPPED
WATER PITCHER**
Carton 1 dozen—48 lbs.



Heavy Jug of Clear Crystal Glass

39 oz. Jug—1 doz. to ctn. or $3\frac{3}{4}$ doz. to bbl.
55 oz. Jug—1 doz. to ctn. or $2\frac{3}{4}$ doz. to bbl.
68 oz. Jug—1 doz. to ctn. or $2\frac{1}{2}$ doz. to bbl.

BUY
Brodie
QUALITY



COLONIAL HALL BOY JUG
#197 - 32 oz. capacity.
1 doz. to carton.



No. 256— $\frac{1}{2}$ gal. Jug Ice Lip
1 doz. to ctn. or $2\frac{1}{2}$ doz. to bbl.

Crested Glassware

Cresting provides
every glassware service
with more eye appeal.



The popular No. 414 Ash Tray lends
itself perfectly to crestring and
makes an inexpensive advertising souvenir.



ASH TRAYS



All standard tumblers can be
frosted—a process that gives the
surface a satin-like smoothness.
Frosted tumblers are particularly
attractive for serving tall,
summer beverages.



BARWARE

Merchandising the glassware
service with matching crest
on heavy base hi-ball and
old-fashioned glasses.

CHECK WITH US FOR AVAILABLE CRESTS AND DECORATIONS

RESTAURANT AND *Brodie's Inc.* HOTEL SUPPLIES

GLASSWARE

Hollow - Stem Beer Goblet

No. 3556—12 OZ. HOLLOW-STEM GOBLET

3558—15 oz. Hollow-Stem Goblet



... and at a new low price. Its unique shape serves to keep the beer agitated and effervescence is increased, tending to prevent "flatness" when the glass is partially emptied.

A new type of beer glass • New in shape • New in purpose

Beer Master

No. 620 - 15 oz.

It's easy,

to avoid cluttered, messy tables... The Beer Master glass holds exactly one bottle of beer. No need to leave bottles at table.



GLASSWARE

INCREASE YOUR DRAUGHT BEER SALES WITH BRODIE'S GLASSWARE SERVICE.

With Brodie's special handmade tumblers you insure more servings per barrel, yet your customers will compliment you on your large appearing glass of beer.



8 oz.



7 oz.

Brodie's Bell Tumblers



8 oz.



7 oz.

Brodie's Bell-Top Pilsners

ESPECIALLY DESIGNED
BRODIE BAR

Glassware



WINE GLASSES



Brodie Western Wine Glass
Largest appearing single
wine. Hand blown, highest
quality glassware.

—1¾ oz. capacity



#9788 Wine Glass
Large appearing-sturdy.
Most popular wine glass
in the state.

—1¾ oz. capacity

RESTAURANT AND

Brodie's Inc.

HOTEL SUPPLIES

What Glassware Can Do For You . . .

The glass with which you serve your customer is his personal contact with you.

1. YOUR GLASSWARE SHOULD BE SPARKLING CLEAN INSIDE AND OUTSIDE.
2. YOUR GLASSWARE SHOULD BE SANITARY AND FREE FROM CHIPS AND SCRATCHES.
3. YOUR GLASSWARE SHOULD DISPLAY YOUR PRODUCT TO ITS BEST ADVANTAGE.

Your margin of profit is determined by the glassware you use.

1. THE OUNCE CAPACITY OF YOUR GLASSWARE REGULATES THE COST OF YOUR SERVINGS.
2. THE "EYE-APPEAL" OF YOUR GLASSWARE AFFECTS YOUR GROSS BUSINESS VOLUME (the package is a major sales point in selling your product).
3. THE CAPACITY OF THE GLASS YOU SERVE SHOULD BE CAREFULLY SELECTED TO ALLOW YOU TO SERVE QUALITY MERCHANDISE AND STILL RETAIN YOUR NECESSARY MARGIN OF PROFIT.

YES, THE SELECTION OF EVERY GLASS YOU USE IS OF PRIME IMPORTANCE...

ALL OF US AT BRODIE'S REALIZE THIS AND WILL CONSCIENTIOUSLY HELP YOU SELECT THE RIGHT GLASSWARE FOR YOUR SPECIAL NEEDS.

BRODIE'S, Inc.

McKee
GLASS

ANCHORGLASS

FEDERAL
GLASS



HAZEL-ATLAS



BARTLETT-
COLLINS

You will find the finest

names in

GLASSWARE

at

BRODIE, S, Inc.

JEANNETTE GLASS



SENECA
GLASS



ANCHOR HOCKING

Libbey
Glass



RESTAURANT AND

Brodie's Inc. HOTEL SUPPLIES

"Cascade Line"

No. 103—4 Oz.
Wine

No. 103—3 Oz.
Wine

No. 103—2 Oz.
Pipe Stem
Sherry

No. 103— $\frac{7}{8}$ Oz.
Brandy

No. 103—6 Oz.
S.S. Champagnes

No. 103—6 Oz.
Rickey Hiball

No. 103—5 Oz.
Rickey Hiball

No. 103—5 Oz.
Old Fashioned

No. 103—3 $\frac{1}{2}$ Oz.
Chasers

No. 103—3 Oz.
Cocktails

Beautiful
**Hand Blown
Stemware and Tumblers**

No. 103—8 Oz.

No. 103—6 Oz.

No. 103—5 Oz.

TUMBLERS

No. 103— $\frac{7}{8}$ Oz.
Whiskey

No. 103—8 Oz.
Fizz

No. 103—5 Oz.
S S Sour

No. 103—6 Oz.
Fizz

*There is Always
"One Best"*

And your customers will know that you serve only the best when it's served in CASCADE LINE luxury glassware. Let this heavily leaded, fine quality glassware speak for you every time you serve a drink or beverage.

RESTAURANT AND *Brodie's Inc.* HOTEL SUPPLIES



**THERE IS A SPECIAL MOLD GLASS AT BRODIE'S
THAT WILL SUIT YOUR EXACT NEED.**

Illustrated below are examples of special mold glasses which are designed to appear larger than their capacity would indicate.



9 oz. Brodie Beer..



6 oz. Brodie Beer..



3 oz. Double Wine..

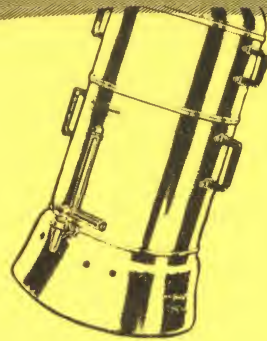


1½ oz. Single Wine..





MISCELLANEOUS





ASH TRAYS



Bakelite Ash Tray

No. 900 Thick Daka-Ware, Self Extinguishing. Color black. Diam. 5 in.



ASH TRAYS (4" diameter - steel)
No. 10

Designs: PLAIN dark wood-grain finishes.



Ash Tray

No. 2557 Clear Crystal Pressed Glass.
3 5/8 in. square. Packed 6 doz. to carton.
Weight per carton 25 lbs.



Ash Tray

No. 2595 Clear Crystal Pressed Glass.
Diam. 4 3/4 in. Packed 12 doz. to carton.
Weight per carton 36 lbs.



Ash Tray

No. 414—Diam. 4 in. Packed 6 doz. to carton. Weight per carton 16 lbs.



SQUARE ASH TRAY

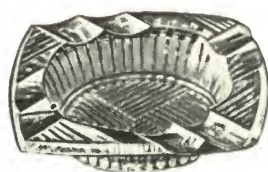
21 4 5/8" sq.
22 6 inches sq.



1022—5 3/4" HEXAGONAL
ASH TRAY



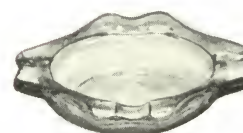
No. 2003 ASH TRAY
4" diameter



No. 9785 ASH TRAY
4 1/2" diameter



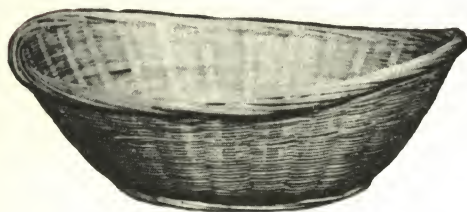
No. 107 ASH TRAY
7" diameter



No. 104 ASH TRAY
4" diameter

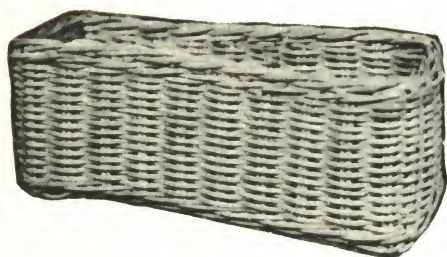
MISCELLANEOUS ITEMS

Baskets



**OVAL BREAD
BAMBOO**

No. Size
2-O 9"x7"x2 1/2"

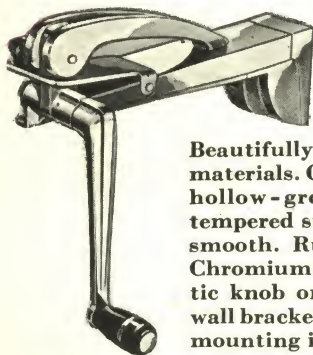


**CRACKER PLAIN
RATTAN**

No. Size
1-P 7 3/4"x3"x2 3/4"

CLOSELY WOVEN—STURDY

WALL TYPE



RUGGED QUALITY

GLEAMING FINISH

Beautifully designed of enduring materials. Cutting and drive-wheels, hollow-ground of hardened and tempered steel, leave edges safe and smooth. Rugged die-cast frame in Chromium Plated Finish. Black plastic knob on crank. Easy to mount wall bracket with two screws and full mounting instructions included.

Stock No.	Overall	Standard Shelf Pkg.	Wt. Ea. Lbs.	Wt. Per Doz. Lbs.
891	6 3/4"	1	1 3/4	18

Service Banquet Rings and Covers



BANQUET RING

Made of highly polished stainless steel. Indispensable for banquet service. Speeds up the serving of guests, as many orders can be carried at one time. Easy to handle and store because of nesting feature. For 8 1/2 and 9 in. plates. Other sizes on application.

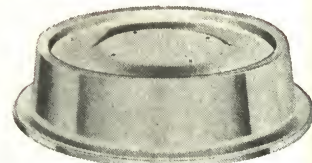


PLATE COVER

Speeds up service and keeps foods hot during rush periods. Six to eight orders can be carried at once. Saves kitchen time as food can be dished ahead. Easily stacked or nested. Fits 8 1/2 or 9 in. plates. Polished stainless steel. Other sizes on application.

No. 576.....

No. 577.....

(Also available in highly polished aluminum)

**TAP OR
CALL BELL**



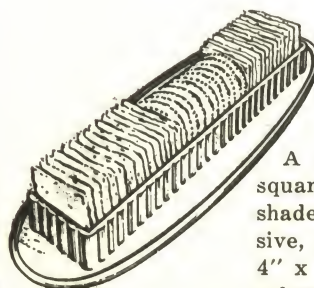
No. 54-72

2 3/4' bell.
3 3/8' base.
Nickel plated,
wrought steel.

CATSUPPAINER



No splashing..
No pounding..
Pure white with red caps.
Instruction label attached.
Hgt. 4 3/4' 6 oz. capacity.



No. 54-220 Krak-R-Ett

A special tray for serving round or square crackers. Molded in attractive shades of plastic. Odorless, non-corrosive, not harmed by hot water. Size 4" x 11" x 1 1/4" high. 1 doz. assorted colors in carton.

Edlund

Heavy Duty CAN OPENERS

HEAVY DUTY No. 1

The old Reliable! Especially recommended for kitchens where lots of cans are opened daily. Tremendously strong—foolproof—and twice as fast as other openers. This dependable, long-life opener was the one used by our Armed Forces. Furnished only in Table style.

CONSTRUCTION: Tough cast iron is used for the base, sliding bar and the handle. Hardened and tempered tool steel knives and gears. All bright plated.

Shipping Weight per Single Opener, 11 lbs.
Standard Pack: 3 Openers in Shipping Carton, Weight 33 lbs.



*FOR Hotels,
Restaurants,
Institutions*

ALL THREE OPENERS DESIGNED FOR FULL GALLON CANS . . . ALL SMALLER CANS

No. 2 LARGE (Table Style)

This is the opener, introduced in 1925, which has become standard equipment in kitchens throughout the world. Known by chefs everywhere.

CONSTRUCTION: Tough cast iron is used for the base, sliding bar and the handle. Hardened and tempered tool steel knives and gears. All bright plated.

Shipping Weight per Single Opener, 6 lbs.
Standard Pack: 6 Openers in Shipping Carton, Weight, 36 lbs.



No. 2W LARGE (Wall Style)

Same design and size as opener right but furnished with wall bracket support.

Shipping Weight per Single Opener, 7 lbs.



REPAIR SERVICE: All parts replaceable. Stocks carried by hotel and restaurant supply houses throughout the country. Factory repair service, if wanted. See reverse side for repair parts price list.

EDLUND COMPANY

BURLINGTON, VERMONT

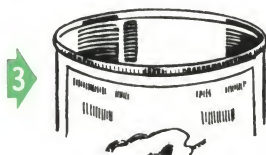


Edlund

No. 30 CAN OPENER

A modern version of the famous Edlund Table Model Can Opener used most successfully for 25 years throughout the world.

1. It offers complete one hand operation.
2. The can rests firmly on the table or shelf, eliminating spilling.
3. The extra thick gear (3 times the size of the average can opener gear) works on the full width of the bead of the can. This gives you the "COIN EDGE" on your cans, the mark of can opening ease and efficiency.



This also makes slipping or skipping impossible.

4. The rugged bright nickel plated base is easily attached to shelf or table with holding clamp or with screws.

All parts readily available and easily replaceable.



Especially Designed for:

*The Home and
Camp
Sandwich Shop
Luncheonette
Soda Fountain
Cafeteria
Bar & Grill*

IT WILL EFFICIENTLY OPEN ALL CANS USED IN THE HOUSEHOLD AND OTHER EATING PLACES UP TO 7 INCHES HIGH. IT IS NOT INTENDED FOR USE ON NO. 10 OR LARGER CANS.

SHIPPING WEIGHT 3 LBS. EACH
PACKED 6 TO SHIPPING CARTON, 19 LBS.

EDLUND COMPANY

BURLINGTON, VERMONT

IF REPAIR PARTS ARE NEEDED

(Prices effective August 1, 1950, subject to change without notice)

Specify Opener Number	No. 1 Parts	Retail Price	Specify Opener Number	No. 2 Parts	Retail Price	Specify Opener Number	No. 30 Parts	Retail Price
Parts Are NOT Interchangeable			Parts Are NOT Interchangeable			Parts Are NOT Interchangeable		
	Knife	\$.60		Knife	\$.50		Knife	\$.50
	Gear	1.50		Gear	.75		Gear	.50
	Knifeholder (with screw)	.75		Knifeholder (with rivet)	.50		Base Plate	1.00
	Base Plate	3.50		Base Plate	2.50		Handle with Rivet	.75
	Handle (with rivet)	2.00		Handle (with rivet)	1.00		Sliding Bar	2.00
	Sliding Bar (with screw)	5.00		Sliding Bar (with rivet)	2.50		Arbor	.50
	Arbor	1.50		Arbor	.75		Bushings	.30
	Bushings	.75		Bushings	.50		Spring	.10
	Spring and Washer	.25		Spring and Washer	.20		Knife Screw	.05
	Knife Set Screw (2 used)	ea. .05		Knife Adjusting Screw (with nut)	.10		Holding Clamp	.50
				Knife Set Screw	.05			
	Price of Complete Opener—Less Base	\$12.00		Price of Complete Opener—Less Base	\$5.50		Price of Complete Opener—Less Base	\$4.25

All parts for Edlund Can Openers easily replaceable. Parts may be obtained from dealer or direct from the factory.

If difficulty is experienced in repairing opener, return to factory or dealer for expert repair.

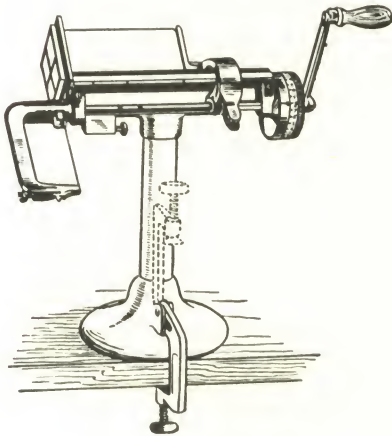
MISCELLANEOUS ITEMS



No. 120
Yellow Bowl

Sizes 5¼", 6¼", 7¼", 8¼",
9½", 12", 14¼" and 15½".

Silver Bird Butter Cutter



All parts of cutter coming in contact with butter are cast from a special metal that will not rust or corrode.

Butter is forced forward by a positive feed, controlled by the setting of the slice indicator, which is instantly set for desired thickness—no guess work. Will cut the hardest butter, giving twelve different thicknesses, ranging from 2 to 216 pats from the two pound western square and 48 to 156 from the one pound eastern square.

Also comes complete with attachment for cutting cheese.

Butter Cutters



Cuts complete pound of butter into equal parts in one single operation. Sizes 44, 48, 52 and 58 cuts per pound.

WOODEN SALAD BOWLS,
First Quality--Hand Polished



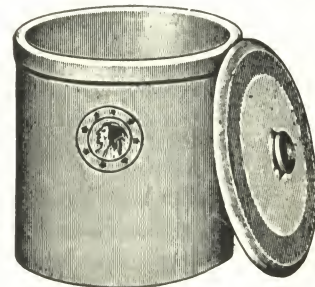
Size	Carton Packed	Weight Doz.
N6" Deep	2 Dozen	5 lbs.
N7"	2 Dozen	5 lbs.
N8" Deep	2 Dozen	9 lbs.
N9"	2 Dozen	10 lbs.
N10" Deep	1 Dozen	16 lbs.
N11"	2 Dozen	16 lbs.
N12" Deep	1/2 Dozen	28 lbs.
N13"	1/2 Dozen	28 lbs.
N15"	1/2 Dozen	40 lbs.
N17"	1/2 Dozen	62 lbs.

LOW BUTTERS AND COVERS



1 lb.
2 lb.
3 lb.
4 lb.
5 lb.

No. 167—Standard Stone Jars



Sizes: ¼, ½, 1, 2, 3, 4, 5, 6, 8, 10, 12, 15 and 30 gallons. Covers available for 2, 3, 4, 5, 6 and 8 gal. sizes.

MISCELLANEOUS ITEMS



NO. 65
BASE AND CHIMNEY



NO. 65D
BASE AND CHIMNEY

"KANDELAMPS"

DESCRIPTION

NO. 65...Mahogany or gold finish--
Base Diameter, 5 7/8"--- Height
Over All, 10 1/4".

No. 65D...Mahogany or gold finish--
Base Diameter, 5 7/8"---Height.
Over All, 10 1/4".

No. 658 CANDLES....Packed 480 per
Carton.

When ordering specify
Mahogany or Gold
Painted or Gold Plated

The ideal lamp for soft glowing candlelight, the ultimate in refined intimate table lighting. Can be installed or moved from one table to another without the trouble of costly electrical wiring or gas piping. Just insert the special Bloomfield Candle Cartridge, strike a match to the candle—and the installation is complete. The durable Frosted Mantle is made of Heatproof glass, Base of Mahogany Plastic, painted gold or gold plated. Broad Base prevents tipping. Candles of highest quality, burning life, 4 hours. High Stearic Content guarantees candles against melting in warmest weather.

DEAGAN MUSICAL



DINNER CHIMES



IRRESISTABLE BEAUTY — SUPERB TONE

The leadership of Deagan "200" Chimes is based on distinctive design, coupled with superb tone. The three striking color combinations give your customers a wide variety from which to choose. 8 1/2" wide, 3" deep; length of largest resonator, 12 1/2".

No. 200 Mandarin Red base, black bars

No. 201 Tuscan Bronze base and bars

No. 205 Ivory base, brushed gold bars



AM 372



AM 363

CHAMPAGNE BUCKETS - AM 372

Available in copper chrome plated, copper nickel plated, anodized or colored finish aluminum. 2 quart capacity. A deluxe copper chrome plated bucket with lion head handles is available in one quart capacity (Item AM 372).

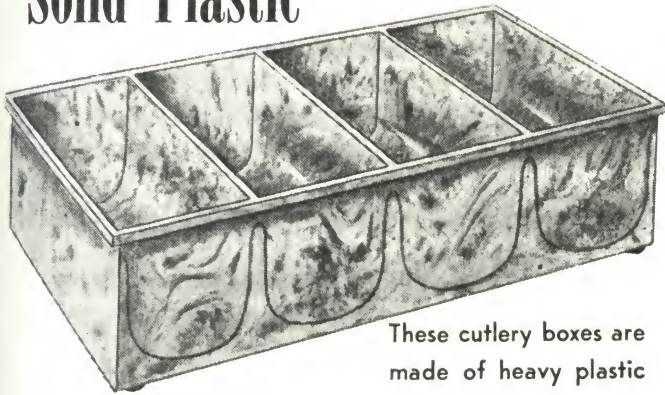
CANDLE LAMPS - AM 363

Beautiful chrome, bronze, brass, copper and satin nickel metals. Furnished with either a parchment or all metal removable shade. Lamp is of a self feeding, spring actuated, type. Colored aluminum shades available. Heavy, "non-tippable", weighted bases.

MISCELLANEOUS ITEMS

CUTLERY BOXES

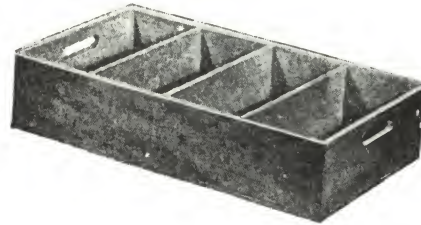
Solid Plastic



No. 606 Cutlery Box

These cutlery boxes are made of heavy plastic to stand up under the hard knocks of cafeteria usage. 4 compartments, as illustrated, each 10 x 4 x 3½; rubber feet.

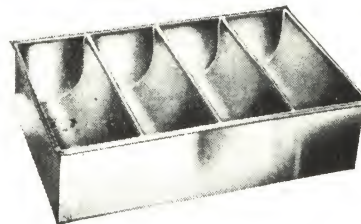
Cutlery Boxes



Made of strong wood, natural varnish finish fitted with four compartments, all corners reinforced.

No. 99Size 20x11½x4 in.

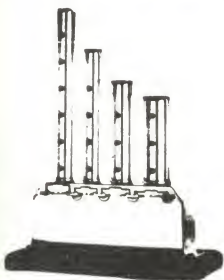
Silver Bins



Stainless steel 4-compartment knife, fork and spoon bins.

No 106—17x10¼x3¾ in.

COIN CHANGERS



"The Master Changer"

Master Changer

ATTRACTIVE — FAST — EFFICIENT

- All metal—highly polished chrome finish
- A flick of the finger automatically dispenses 5 nickels, 5 dimes, 4 quarters, or 2 halves in the palm of your hand.
- No unnecessary trips to the cash register, as coin tubes hold quarters and halves offered for change
- Solid die cast and precision machined coin slides assure positive accuracy.
- Encased coin slide mounting requires absolute minimum of effort to operate
- Fully balanced on weighted non-slip base



"The Junior Changer"

Junior Changer

ATTRACTIVE — FAST — EFFICIENT

- High luster chrome finish—all metal construction
- Automatically dispenses either 5 or 10 nickels in the palm of your hand.
- Capacity—thirteen dollars in nickels
- Floating-mount solid die cast coin slides cannot warp, stick or jam
- Well balanced design—13" high, 7¼" wide, 5" deep
- Weighted non-slip base



Counter Set-ups

Made of heavy steel, finished in highly polished chromium; 3-bar design. Easily fastened to any counter.

No. 500—Length over all 12¾ inches.

COFFEE URN BAGS

Smoothly Finished Workmanship



Cat. No.	For Gal. Urn
9	2
10	3
11	4
12	5
13	6
14	8
15	10
16	12
17	15
18	20

COFFEE MAKERS



HCP -For narrow neck brewers. Fits CGA-12, CGA-9, DBCA-12.



MSV - For Semi-Wide Neck Bowls. Fits VGA-12, VG-12 And DBVA-12. Patent Number 2415339

ASF Stainless Steel Filter
Fits all commercial bowls.



CL12 -19 Cup-Narrow Neck
Fits CGA12
Pkg. 36 . Shipping Weight 38 lbs.



V12 - 12 Cup-Semi-Wide Neck. Fits VG 12 And VGA 12

HANDLES



(With stainless steel band, bolts and nuts.)

WCH - Black. **WCH-IV** Ivory.
Narrow Neck Fits CL9 & CL12.

VCH Black **VCH-IV** Ivory
Semi-Wide Neck (Fits V12 Lower.)

WNH - Black. **WNH-IV** Ivory
Wide Neck (Fits CW 12-2.)



CAL Lower Bowl
Replacement lower bowls of Flame-Tested glass. Distinctive Cory triple striping. Packed 3 to a carton. 3 1/2 lbs.



CAH Handle
Handle Assembly for new Ambassador decanters—wide chrome band with sturdy black plastic easy-grip handle.



CDA Decanter
Patented thumb screw permits quick removal and replacement of handle and band in case of decanter breakage.

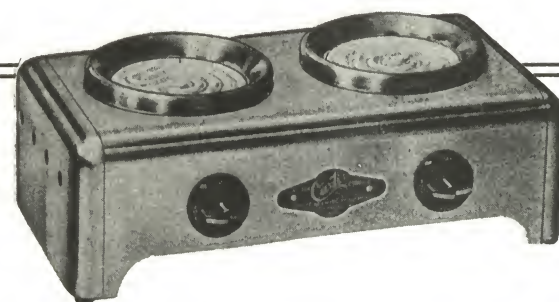
"Coffee by Candlelight"

A new dramatic idea in coffee serving for restaurants—a new idea to make coffee sales soar—to create wide attention. Silex Coffee by Candlelight consists of a Silex Coffee Warmer, plus a new Silex decanter. To operate, you simply remove the grid and light the candle and coffee is kept at correct drinking temperature indefinitely.



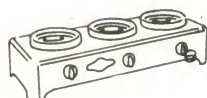
DESCRIPTION	CAPACITY	CATALOG NO.	STD. PKG.	CODE	WT. LBS.
Coffee Warmer and Deluxe Decanter	9 Cup	CWDB-F	6	CANEF	32

Economy LINE ELECTRIC STOVES



No. EKE-2-SS -17" wide- 6" high- 9" deep.

No. EKE-3-SS



All stainless steel body, same type as illustrated at right above.

24 1/2" wide- 6" high- 9" deep.



No. EKE-4-SS

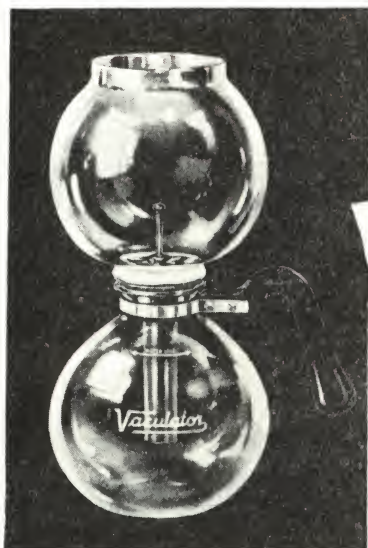
17" wide- 10" high- 18" deep.
All stainless steel body, same type as illustrated above.

RESTAURANT AND

Brodie's Inc.

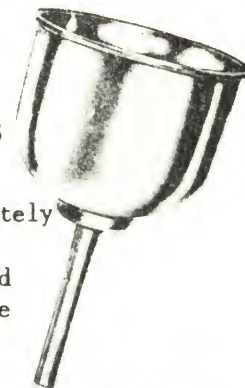
HOTEL SUPPLIES

COFFEE MAKERS



**Replacement
Parts**

STAINLESS STEEL OR
ALUMINUM UPPER BOWL
for GLASS COFFEE BREWERS



Capacity 12 cups or approximately
64 oz.

When ordering mention make and
model you are now using and we
will furnish correct bushing.

CATALOG NUMBER	DESCRIPTION
W	"WALDORF" 1/2-Gallon VACULATOR
WD	"WALDORF" 1/2-Gallon DECANTER (lower glass with handle)
WL	"WALDORF" 1/2-Gallon LOWER Glass
WU-NB	"WALDORF" 1/2-Gallon UPPER Glass less bushing
WH	"WALDORF" HANDLE for Lower Bowl (complete)
577	Bushing (for "WALDORF" upper glass)
941	Neckbands (for lower glass)
NFH	Filter Holders, each
FCC	Filter Cloths, double-thickness, per 100
WDC	"WALDORF" DECANTER COVER
1160	Screw and tapped tube for WH handle

**Order by
number**



VACULATOR COFFEE MAKER

Made especially for restaurant use.
Features the "Magic-Seal" bushing
(for positive, fool-proof sealing);
marked water line for uniform brew-
ing; cool, full-size handle and
crystal clear filtration.

ELECTRIC PERCOLATOR

- ★ EASY POURING
- ★ QUICK ACTION
- ★ SMOOTH DESIGN
- ★ EXTRA HEAVY ALUMINUM

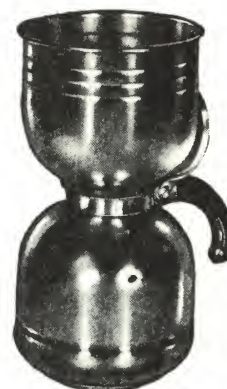


The new West Bend cold-water type electric percolator - made of gleaming extra thick aluminum - makes 6 to 8 cups of delicious, full-flavored coffee. Double-wall provides rapid percolation - starts to perk in less than a minute.

STAINLESS STEEL COFFEE MAKER

Complete with upper and
lower bowls, rubber gasket,
all metal stainless steel
"Flavor Insurance" filter,
bakelite handle, stainless
steel band, and attached
stainless steel cover.

472 8 Cup
1512 12 Cup



DRIP-O-LATOR URN



No-Drip Faucet—by Tomlinson.
Coffee Gauge—to show quantity of
coffee in urn.
Bakelite Handles—on sides and cover.
Graduated—coffee basket and water
container for accurate measurements.
Attractive—well proportioned and
highly polished.
Durable—Bottom 16 ga.—Water Con-
tainer and Base 20 ga.
Height—overall, 25" Diameter, 10 5/8".

48 Cup Capacity

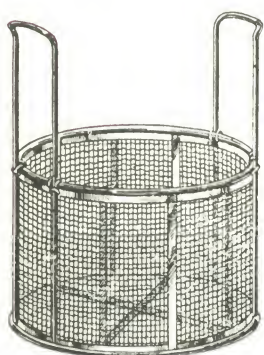
MISCELLANEOUS ITEMS

Dish-Scalding Baskets



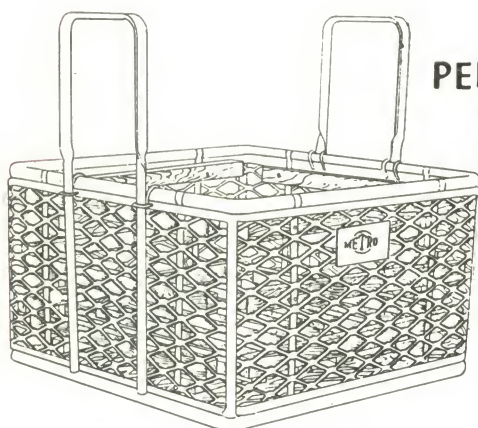
OBLONG

Catalog No.	Size
910	10x14x8



ROUND

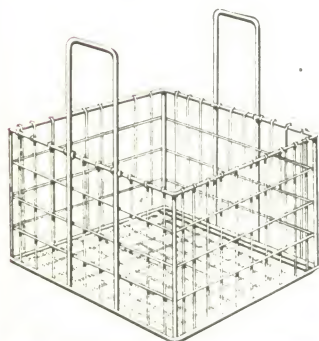
Catalog No.	Size Diameter	Depth
1012	12" "	8" "



PERFORATED METAL

Catalog No.	Size
214	14x14x8

Wood lined

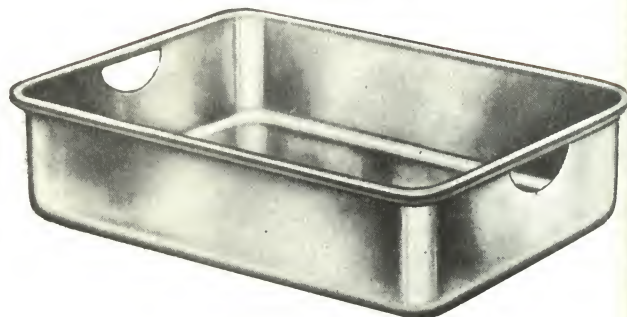


LIGHTWEIGHT BASKET

#52 Made of 11 gauge wire, with a $\frac{1}{4}$ " rod top rim and handles.

14 x 14 x 8" deep.
6" high handles.

DISH CARRIERS



Stainless Steel or Galvanized Iron.

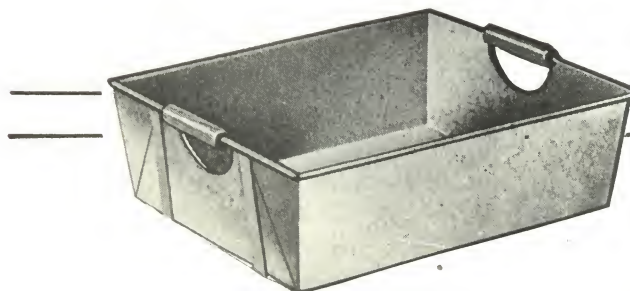
Die-Stamped, One-Piece Construction, Rounded Edges, Covered Corners, $\frac{1}{2}$ " Reinforced Rolled Edge At Top, Large Cut-Out Hand Grips for Carrying.

STAINLESS STEEL DISH CARRIERS

Number	Length	Width	Depth	Gauge
111	21"	14 $\frac{1}{2}$ "	5"	18
583	20 $\frac{1}{2}$ "	15 $\frac{1}{2}$ "	5"	18

GALVANIZED DISH CARRIERS

Number	Length	Width	Depth	Gauge
69-150	21"	16"	6"	18



No. 108GT—is tapered to permit stocking one into other, to conserve space while not in use and assure lower freight rates. 20 $\frac{1}{4}$ " long—16 $\frac{1}{4}$ " wide—6 $\frac{1}{2}$ " deep. Weight 7 lbs.

MISCELLANEOUS ITEMS

FLOOR MATS

*Insulate Feet From
Cold and Dampness*

Relieve Foot & Leg Strain

Reduce Dish Breakage

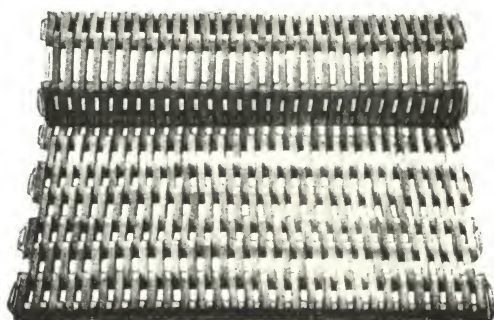
*Promote Faster Service
With Safety*

Prevent Falls

FLOOR MATS

SPECIAL SIZES TO ORDER

Special shapes and sizes, any length, width or odd shape can be made to fit your individual requirements. Durable craftsmen will give prompt service and delivery on any "Tailor-made" Mat job.



Straight Weave Style

Recommended for behind bar and counter use and for standing purposes

Immediate Shipment on these
Straight and Herringbone Weave Sizes

- No. 119-3 — 17 x 25"
- No. 119-4 — 20 x 29"
- No. 119-6 — 24 x 37"
- No. 119-10 — 30 x 48"

CUSHIONED FLOOR MATS



OAK WOOD

Custom Built —

Straight Runs

Odd and Irregular Shaped Mats

WEIGHT. Approximately 2½ pounds per square foot.

BEVELLING on ends and sides when specified — No extra charge.

MEASUREMENTS. When ordering specify width times length. The width of the mat is the length of the slat.

FOR EASE IN HANDLING and cleaning we suggest no mat larger than 4 feet wide by 6 feet long.

NOTE:

SUBMIT DRAWINGS or templates when
ordering irregular shapes.

COCOA MATS



Best standard cocoa mats. Closely woven of selected fibre.

- M1 — 14" x 24"
- M2 — 16" x 27"
- M3 — 18" x 30"

MISCELLANEOUS ITEMS



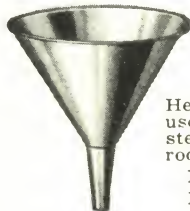
PLASTIC FUNNELS

Model Number	Diam. (Top)	Overall Height	Funnel Capacity
804	3 1/4"	4"	4 oz.
808	4 1/4"	4 3/4"	8 oz.
816	5"	6 1/4"	16 oz.



Funnels Heavy tin

No. 10.....	1/2 pint
No. 20.....	1 pint
No. 30.....	2 qt.



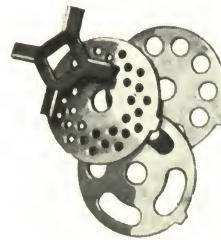
FUNNELS

Stainless steel

Heavily constructed for bar use. Made of 18-8 stainless steel. Will not rust or corrode from fruit juice acids.

No. 91—Diameter	3 1/4"
No. 93—Diameter	5 1/2"

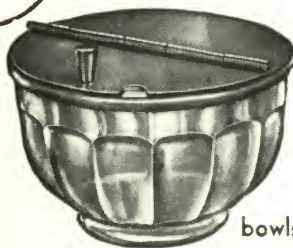
Cut Meats, Fruits and Vegetables



Griswold Food Chopper

No.	SIZE	Capacity Meat cut per minute Pounds	Size Hopper Inches	Height from Table Inches	Lgth. Barrel Inches	Lgth. Crank Inches
2	Regular	2 1/2	2 3/4 x 3 3/4	6	3 3/4	8 1/4
4	Hotel and Restaurant	3 1/2	3 7/8 x 4 7/8	7 1/4	4 3/8	10 1/4

BUY Brodie QUALITY



Fruit Bowl

No. 44 Crystal (Quart)

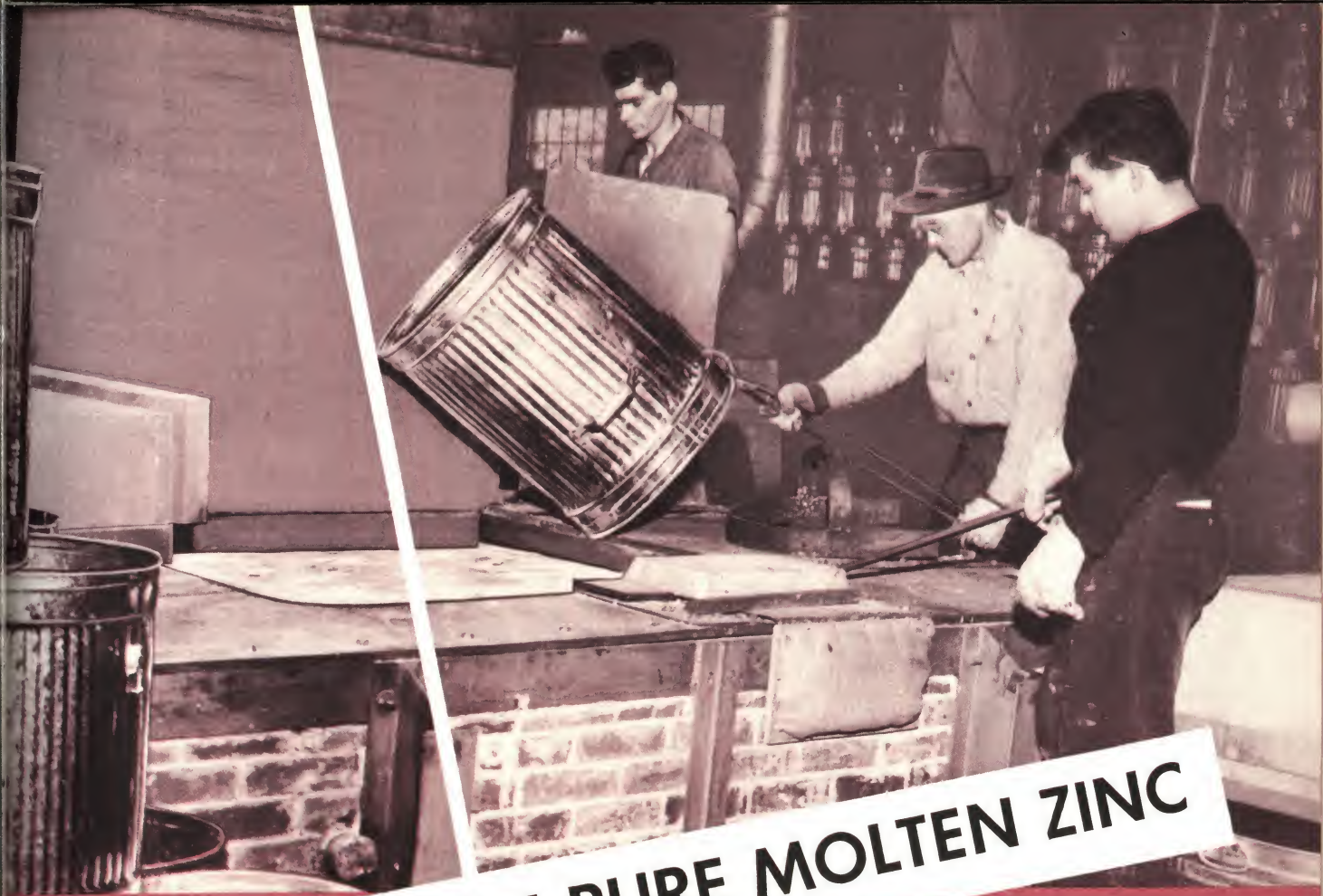
Made of heavy pressed glass, these bowls are both ornamental and serviceable. Highly chromed hinged tops, with riveted knobs, and one-piece metal rim spun around edge of bowl.



FRUIT LADLE

Windsor Silver - Plated Fruit or Soup Ladle

9"



HAND DIPPED IN PURE MOLTEN ZINC

Chief

TRADEMARK REGISTERED

NORWESCO

**GALVANIZED
WARE**

Catalog Circular No. 51

MADE AND GUARANTEED BY
NORTHWEST METAL PRODUCTS, INC.

Office: 55 Spokane St. • Seattle 4, Wash.

Factory: KENT, WASHINGTON

DISTRIBUTED BY

**Sparkling Bright
Galvanizing ...
Looks Better --
Sells Better!**



Chief GARBAGE CANS

HOUSEHOLD WEIGHT. Made from black steel and hot-dipped galvanized after fabrication. Will not leak. Rust resisting. Corrugated body. Rim reinforced with heavy wire. Raised drawn bottom. Sturdy, safe-grip stationary side handles. Deep drawn cover. A serviceable can for home use — meets Sanitation requirements.

No.	Dia. Ht.	Est. Cap.	Approx. Doz.
013	14" x 22"	13 gallon	
015	14" x 24"	15 gallon	
020	16" x 25"	20 gallon	
027	18" x 26"	27 gallon	
029	18" x 29"	29 gallon	
032	20" x 26"	32 gallon	

Chief GARBAGE CANS

MEDIUM WEIGHT. Made from black steel and hot-dipped galvanized after fabrication. Will not leak. Rust resisting.

Deeply corrugated and swaged. Wire reinforced rim. Raised, deep drawn bottom. Choice of strong safe-grip stationary side handles or drop handles. Deep drawn cover. A more durable can for home use — meets Sanitation Code requirements.

No.	Dia. Ht.	Est. Cap.	Approx. Doz.
213	14" x 22"	13 gallon	130
215	14" x 24"	15 gallon	137
220	16" x 25"	20 gallon	158
227	18" x 26"	27 gallon	180
229	18" x 29"	29 gallon	195
232	20" x 26"	32 gallon	199
235	20" x 29"	35 gallon	205



NORWESCO GARBAGE CANS

HEAVY WEIGHT. Made from black steel and hot-dipped galvanized after fabrication. Will not leak. Rust resisting.

Heavily corrugated and beaded for maximum strength. Rim reinforced with steel rod. Raised, deep drawn bottom, press curled around body. Heavy, safe-grip stationary side handles. Deep drawn cover. Recommended for home, service station, and shop use.

No.	Dia. Ht.	Est. Cap.	Approx. Doz.
315	14" x 24"	15 gallon	160
320	16" x 25"	20 gallon	180
327	18" x 26"	27 gallon	205
329	18" x 29"	29 gallon	230
332	20" x 26"	32 gallon	236
335	20" x 29"	35 gallon	244

**Made from
Full Weight
Materials ...
Designed to
Withstand
Rough Handling!**



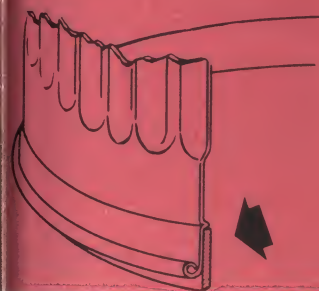
NORWESCO GARBAGE CANS

EXTRA HEAVY WEIGHT. Made from black steel and hot-dipped galvanized after fabrication. Will not leak. Rust resisting.

Deeply corrugated and beaded to withstand rough handling. Rim reinforced with steel rod. Raised, deep drawn bottom press curled around body. Heavy, safe-grip stationary side handles. Deep drawn cover. Recommended for apartment house, store, and light industrial use.

No.	Dia. Ht.	Est. Cap.	Approx. Doz.
420	16" x 25"	20 gallon	
427	18" x 26"	27 gallons	
432	20" x 26"	32 gallon	

**DOUBLE REINFORCEMENT
TOP AND BOTTOM**



NORWESCO

**Institution, Hotel,
Restaurant and Industrial
GARBAGE CANS**



Made from extra heavy gauge black steel and hot-dipped galvanized after fabrication. Will not leak. Rust resisting.

V-type vertical corrugations and deep horizontal swedging for overall maximum rigidity.

Double reinforced by $\frac{1}{4}$ " steel rod and $1\frac{1}{2}$ " x $\frac{1}{8}$ " steel hoop welded to body. Deep drawn bottom doubly reinforced by press formed curl and $1\frac{1}{2}$ " x $\frac{1}{8}$ " hoop welded to body.

Grip side drop handles, formed from steel rod, mounted in heavy gauge steel welded to body. One-piece, deep-drawn snug-fitting cover with band steel

**Meets City,
State and Federal
Sanitation Code
requirements**

Dia. Ht.	Est. Cap.	Approx. Wt. Doz.
16" x 22"	17 gallon	256 lbs.
16" x 25 $\frac{1}{4}$ "	20 gallon	264 lbs.
18" x 26 $\frac{1}{4}$ "	27 gallon	316 lbs.
20" x 26 $\frac{1}{4}$ "	32 gallon	352 lbs.

Chief GARBAGE CANS—BAIL TYPE

HOUSEHOLD WEIGHT. Made from black steel and hot-dipped galvanized after fabrication. Will not leak. Rust resisting.

Corrugated and beaded. Strong ears and heavy wire bail which locks cover when in upright position (see picture).

No.	Dia. Ht.	Est. Cap.	Approx. Wt. Doz.
03	10" x 10"	3 gal.	34 lbs.
04	11" x 12"	4 $\frac{1}{2}$ gal.	54 lbs.
06	12" x 14"	6 gal.	68 lbs.
10	14" x 18"	10 $\frac{1}{2}$ gal.	88 lbs.



Chief WATER PAILS

HOUSEHOLD WEIGHT. Made from black steel and hot-dipped galvanized after fabrication. Wire reinforced top rim. Strong, non-wedge ears. Full gauge wire bail. Double seamed, dome type bottom. Triple swedged body adds to strength and appearance.

No.	Size	Est. Cap.	Approx. Wt. Doz.
108	9 $\frac{7}{8}$ " x 8"	8 qt.	19 lbs.
110	11" x 8 $\frac{1}{2}$ "	10 qt.	21 lbs.
112	11 $\frac{1}{2}$ " x 9 $\frac{7}{8}$ "	12 qt.	26 lbs.
114	12" x 10 $\frac{1}{4}$ "	14 qt.	27 lbs.

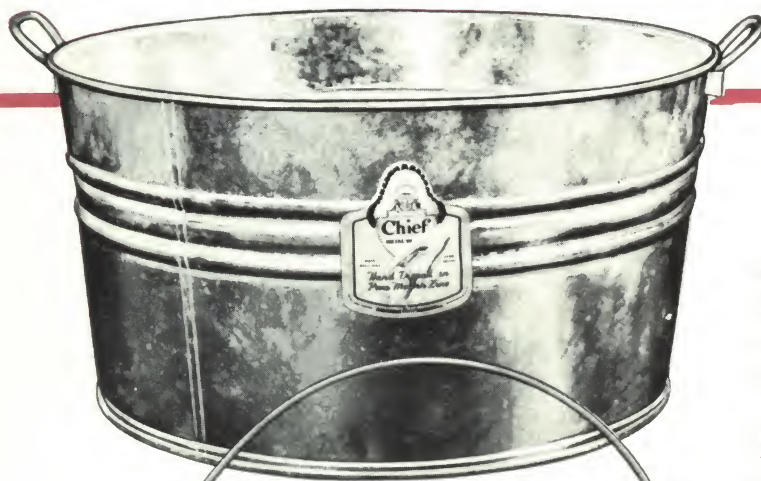
Packed 1 dozen to bundle, nested.



Chief GENERAL PURPOSE PAILS

MEDIUM WEIGHT. Made from heavier gauge black steel and hot-dipped galvanized after fabrication. Top rim reinforced by heavy steel rod. Strong, non-wedge ears. Heavy gauge wire bail. Double seamed chimed bottom. A serviceable all-purpose pail for home and institutional use.

No.	Size	Est. Cap.	Approx. Wt. Doz.
214	12" x 10 $\frac{1}{4}$ "	14 quart	37 lbs.



Chief WASH TUBS

Made from black steel and hot-dipped galvanized after fabrication. Top rim reinforced with heavy gauge wire. Non-wedge handle clips. Bossed double seamed bottom. Double swedged body adds to strength and appearance.

No.	Size	Est. Cap.	Approx. Wt. Doz.
A	14 $\frac{1}{2}$ x11 $\frac{1}{2}$ x8 $\frac{3}{8}$ "	5 gal.	33 lbs.
0	18 $\frac{1}{2}$ x15x10"	9 gal.	60 lbs.
1	20x17 $\frac{1}{2}$ x10 $\frac{3}{8}$ "	12 gal.	77 lbs.
2	22 $\frac{1}{2}$ x19 $\frac{1}{4}$ x11 $\frac{3}{8}$ "	15 gal.	97 lbs.
3	24 $\frac{1}{4}$ x21 $\frac{1}{2}$ x11 $\frac{1}{2}$ "	18 gal.	116 lbs.

Packed $\frac{1}{2}$ dozen to bundle, nested.



No. AA ▶

Chief SCRUB TUBS—PICKING TUBS

No. AA Tub. The same dimensions as No. A Tubs, with the addition of strong wire bail in place of drop handles. Weight 34 lbs. Doz. Packed 1 dozen to bundle, nested.

GARBAGE CANS

STEP-ON CANS

"DE LUXE"



Gleaming chrome plated cover and foot pedal. Rubber collar deadens noise of closing lid—shuts out refuse odors. Positive action mechanism—light foot pressure opens the cover all the way—instantly closes when foot is removed.

No.	Capacity
112C	12 qt.
114C	14 qt.
118C	18 qt.

"STANDARD"



Baked enameled cover instead of chrome plated and without rubber collar—in all other respects the same as the "De-Luxe" can.

No.	Capacity
12E	12 qt.
14E	14 qt.
18E	18 qt.



GARBAGE AND ASH CANS

A well made deeply corrugated can that is available in galvanized sheet. Extra deep, snug fitting cover. Large roomy handles.

GALVANIZED SHEET - - WITH COVER

No.	Cap. Gals.	Inches Dia.	Ht.
116	16	15 1/4	21 1/4
120	20	16 7/16	23
125	25	17 15/16	24 1/2

BUY

Brodie

QUALITY

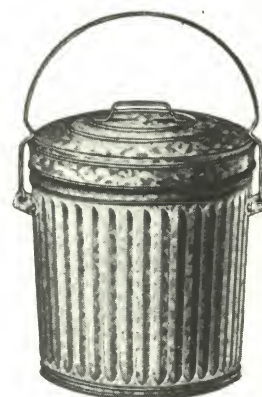


HEAVY GARBAGE AND ASH CANS

HOT DIPPED GALVANIZED

No.	Cap. Gals.	Inches Dia.	Ht.
226	26	20	27
231	31	21	27
220	20	17	23

A modern design can of exceptional quality and durability. Deep vertical corrugations and horizontal swedges add extra rigidity to this can. Roomy drop type handles securely attached to body. Dome type concave bottom prevents moisture from collecting in bottom seams. Snug fitting cross corrugated cover. Hot dipped galvanized to resist corrosion.



GARBAGE PAILS

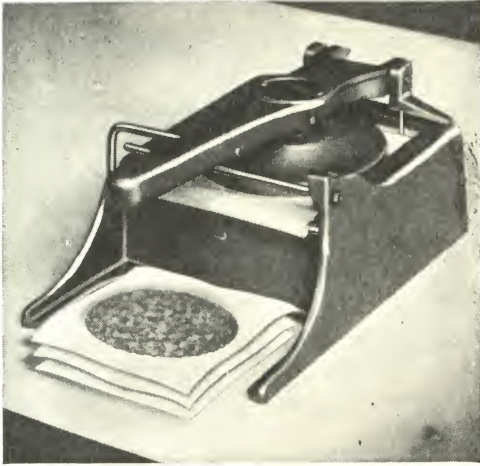
Standard quality garbage pails with heavy cover locking bail. Deep snug fitting cover has wire beaded edge, comfortable handle and ventilating hole. Deep foot keeps bottom of can up off the ground. Leak-proof double rolled seams. Nestable.

Hot Dipped Galvanized

No.	Cap. Gals.	Trade or Actual	Inches Dia.	Ht.
110	10	14	18	

MISCELLANEOUS ITEMS

Holly Hamburger Molding Machine



NO. J-5

Makes your hamburgers perfectly in three easy steps. Meat never touched by hand, easily cleaned, completely automatic. Fastens to any convenient counter or table. Construction is all aluminum. Size 7x14 in.



NO. J-4

HOLLY JR. ECONOMY PAPER

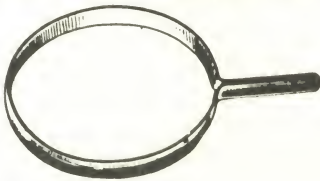
This sheet is made of high quality white sulphite base. Peels easily and quickly.

Packed 1,000 sheets to a carton, size 5 1/2 x 5 1/2, punched with two spindle holes.

Fits all mold sizes.

Holly Mold Liners also available singly or by the dozen.

ROUND HAMBURGER FORMS



Made of half oval steel band, chrome plated, highly polished. Also made of stainless steel.

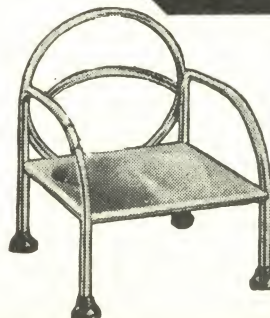
Catalogue No.	Catalogue No. Stainless	Inside Diameter	Width Of Metal
3801 Sandwich	38015	3 1/8	3/8
3802 Steak	38025	3 7/8	3/8



No. 40 Large Hamburger Mold

Makes patties quickly and uniformly. Seals each in wax paper. Highly plated. Size 4 3/4".

MAIL ORDERS GIVEN CAREFUL
AND PROMPT ATTENTION.



the Jr. Hi-Chair

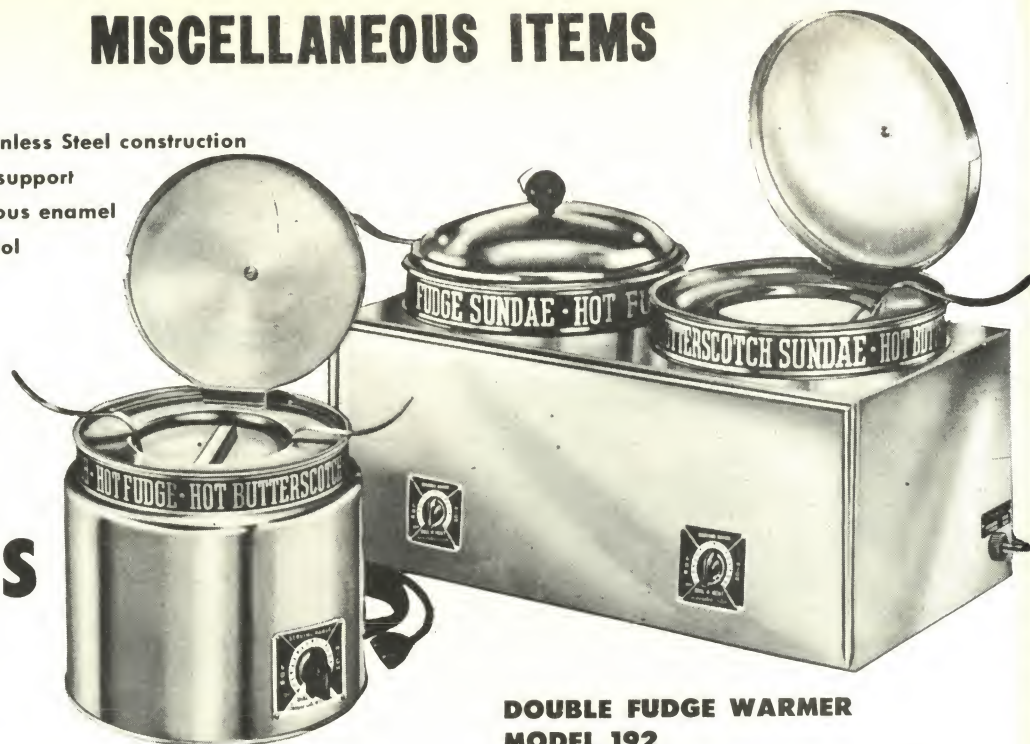
This chair used as a hi-chair by placing it on any dining room chair or booth. Vacuum cups hold it firmly in place. The cups will not injure the furniture in the slightest. Recommended for children 1 1/2 years and older and for use on wooden seat furniture. 10 in. square seat, 13 in. overall height.

MISCELLANEOUS ITEMS

Helmco-Lacy

- Bright polish aluminum—Stainless Steel construction
- Snap-on S. S. ring and cover support
- Sealed Moisture heat in vitreous enamel
- Dial-a-heat temperature control
- Serve Direct from Tin

FUDGE WARMERS



TWIN-SINGLE MODEL 80

Includes two 40 oz. china bowls and two 18-8 S.S. ladles, ¾ oz. size. A combination Hot Fudge, Hot Butterscotch nameplate is standard.

HEIGHT	DIAMETER	WATTS	VOLTS
12"	10¼"	350	115 AC

DOUBLE FUDGE WARMER MODEL 192

Includes two 18-8 S.S. ladles, ¾ oz. size. Each container takes either standard No. 10 tin or 105 oz. S.S., or 80 oz. China bowl. Hot Butterscotch Sundae and Hot Fudge Sundae nameplates are standard. Hot Caramel nameplates available when specified.

LENGTH	WIDTH	HEIGHT	WATTS	VOLTS
19¼"	9¾"	12½"	700	115 AC



HOT FUDGE WARMER

Available in two sizes. Model 96 (with "SDFT" feature using 96 oz. No. 10 tin as fudge receptacle, and Model 40 (with 40 oz. china bowl furnished). Model 40 also offers SDFT by using either No. 3 or No. 4 tins. China or stainless steel bowls--also original tins are interchangeable. Fully automatic. "Sealed Moisture" heat cannot dry out or scorch fudge.



Model STDS 4-Drink Hot Cup with Automatic Thermostat Control. AC only. 660 Watts.

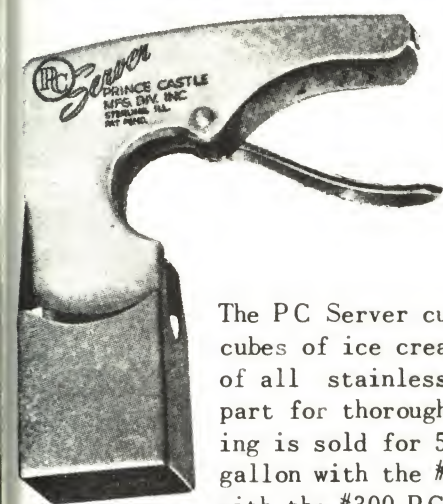
Durable—Finest heavy-duty construction, double plated with nickel and chrome. Will last for years.

Standard Sizes—All models fit standard drink mixers and H-L Automatic Service Station.

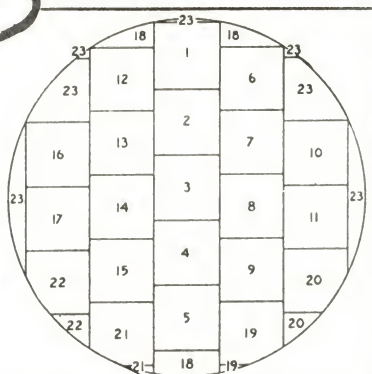
Safe—Rugged cord, molded bakelite handle and heat-proof shield. U-L approved. Completely waterproof.

MISCELLANEOUS ITEMS

THE PC SERVER



The PC Server cuts uniform, profit-making cubes of ice cream for every serving. Made of all stainless steel it can be taken apart for thorough cleaning. When each serving is sold for 5¢, the average return per gallon with the #250 PC SERVER is \$2.50; with the #300 PC SERVER it is \$3.00; and with the #350 PC SERVER it is \$3.50. By carefully following a pattern as shown, the above returns can be exceeded by 15¢ per gallon.



ICE CREAM SPADE

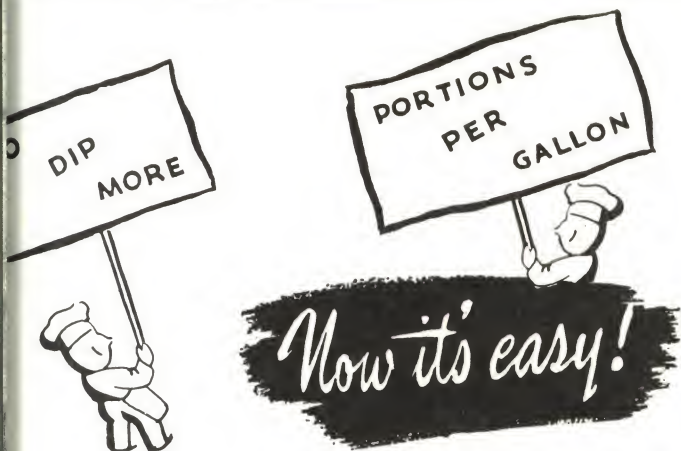


Catalog No. 2313—Made of high grade cast aluminum. Has bright, smooth, hard, long lasting "Alumi-Seal" finish. Spade part has satin finish otop of "Alumi-Seal" process and is sharpened for easy cream cutting.

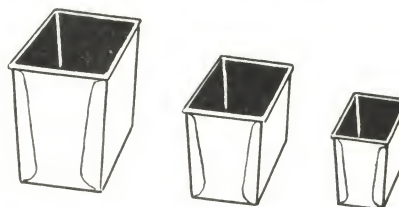


INDESTRUCTO SPADE SPOONS

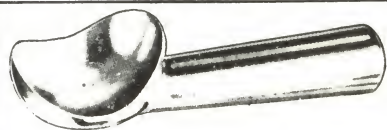
No. 44-21—Nickel silver base heavily chrome plated. Bakelite handle. Length 10".



Ice Cream Box Holders



Stainless Steel Construction - Strong - Sturdy
Bright smooth finish
Conforms with Board of Health specifications
In sets of 3; Quart, Pint and Half-Pint



Zeroll Ice Cream Dish

A self-defrosting, non-mechanical ice cream dipper, made of aluminum, with defrosting liquid material contained within its hollow handle; releases portion instantly when touched to glass or dish.

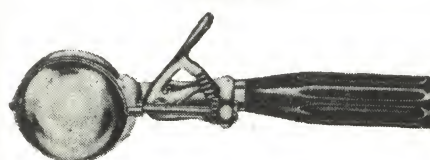
- Size No. 12—3 ounce portion
- Size No. 16—2½ ounce portion
- Size No. 20—2 ounce portion
- Size No. 24—1½ ounce portion
- Size No. 30—1 ounce portion

WOOD HANDLE ICE CREAM DISHER



Nickel and chrome plated. Long wearing. Sizes 10, 12, 16, 20, 24, 30, and 40 to quart.

PLASTIC HANDLE ICE CREAM DISHER



Nickel and chrome plated. Forged shank. Phosphor bronze spring assures dependability. Sizes 10, 12, 16, 20, 24, 30, and 40 to quart.

MISCELLANEOUS ITEMS

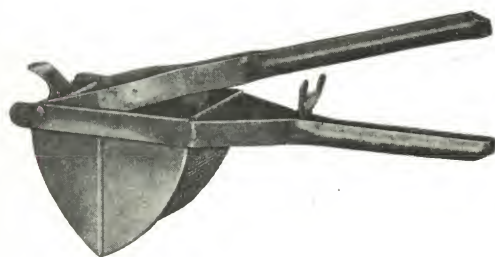


The Orderette Wheel

REVOLVING CHECK AND ORDER HOLDER

Made of STAINLESS STEEL with BALL BEARINGS and SPRING HINGE CLIPS. Made in four (4) sizes, 17", 21", 23", 25".

The Orderette eliminates noise, avoids confusion and saves time. Streamline your operation with the ORDERETTE WHEEL.



Hotel Potato Ricer

Retinned steel frame and plunger. Extra heavy construction throughout. No. 50—size cup, $4\frac{1}{2} \times 5\frac{1}{2}$ "; length, $15\frac{1}{2}$ ".



CAST GRIDDLES WITH HANDLES

16" x 24"

24" x 24"

24" x 30"

Cast iron griddles with raised edges, machine ground and polished to a smooth surface. Handles are cast and designed to provide a firm, comfortable grip. Can be used on gas ranges over open top burners.

CANISTER SET

Number 125—Hinged Cover



Capacities in Pounds as Follows:

Nos.....	2	4	6	8
Sugar.....	3	6	14	28
Flour.....	2	4	9	17
Coffee.....	$1\frac{1}{2}$	3	6	12
Tea.....	1	2	4	11
Rice.....	3	6	13	26

RESTAURANT AND

Brodie's Inc. HOTEL SUPPLIES

MISCELLANEOUS ITEMS

Display and Storage Jars

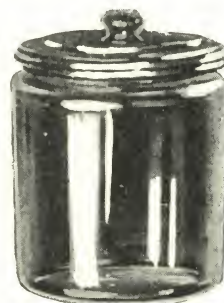
Display goods
prominently



DISPLAY JAR

Clear crystal glass with metal flip cover.

No. F-60 - Capacity 2 gallon, height 10 in. width 8 in.

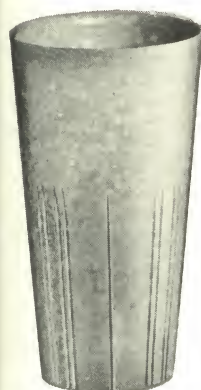


UTILITY JAR AND COVER

Made of heavy pressed crystal glass with glass cover.

No. 347 - Capacity 1 or 2 gallon.

for added
Sales Appeal



PLASTIC MALT CUP

Can be boiled.....
Not harmed by hot water or steam.

Non-porous.....
Not affected by food acids.

Chrome-mold finish....
Permanent high-gloss exterior.

Tan color, standard dimensions to fit any malt mixer.



JUICE EXTRACTOR

No. 30

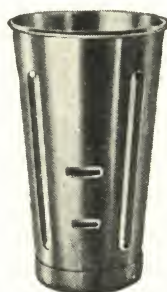
Extracts and strains juice quickly and easily with downstroke exerting 2000 lbs. pressure. Porcelain enameled base on rubber pads. All metal parts chromium plated. Funnel is stainless steel. Space required 8" x 9".

STAINLESS STEEL MALT CUP

Standard dimensions to fit any drink mixer. One piece seamless drawn container with no seams or welds to permit accumulation of dirt.

Heavy double capped bottom insures balance and long wear.

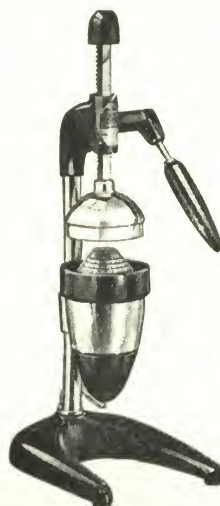
Resists most common acid conditions present at the soda fountain.



HAMILTON BEACH JUICE EXTRACTOR

No. 41-32

Fast and efficient—gets all the juice. Strainer cone of stainless steel squeezes juice directly into serving glass. Bakelite cup automatically returns to catch drippings. Ruggedly made for commercial use. Height overall, 19 1/4". Shipping weight 22 lbs.



MISCELLANEOUS KITCHEN TOOLS

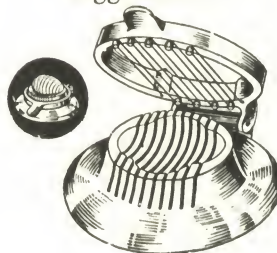
GRIDDLE SCRAPER



Three points of superiority: the handle is turned round for a good grip, blade is high carbon special steel and is riveted with two flush nickled rivets.

No. 22—Blade 6 in. long, 2½ in. wide.

Egg Slicer

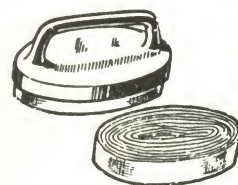


No. 110-J

No. 110-J—Two Way Egg slicer.

Slices or dices eggs. Wire is easily replaced, tightened or adjusted.

No. 22—Griddle Greaser and Wicks

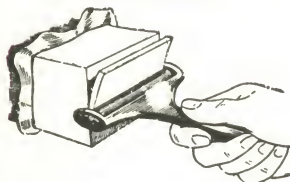


Made of cast iron. Genuine porcelain enamel. White only. Handle and body one piece. Oval shape. 4 inches wide, 6 inches long overall.



They're handy!

Cheese Slicer



No. 20—Heavy duty and operated easily. Adjustable roller for cutting any thickness of cheese up to ¼". Slicing wires easily replaced.

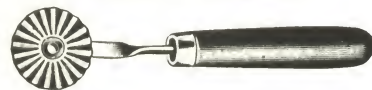
Size 4½" wide x 5½" long.

Ball Cutter



Either ¾ inch or 1 inch bowl.

PASTRY WHEELS



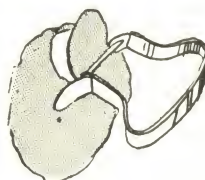
Stainless Steel Wheel Mounted on nicked steel frame and wooden handle.

PLATE SCRAPER



With Rubber Blade

Cat. No. 964 — 1 doz. to box.



Miracle — Peeler, slicer, shredder is quicker than a knife.

No. 194

Vegetable and Slaw Cutters



No. 625—One Knife Slaw Cutter. Size 6 x 16-inches. Adjustable keen edged polished steel knife.



No. 626—Two Knife Slaw Cutter. Size 6 x 17½-inches. Adjustable keen edged polished steel knives.

EGG BEATER

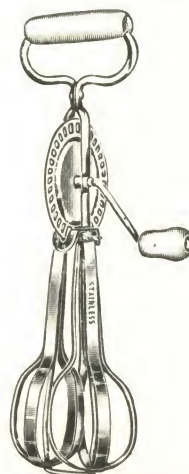
Heavy Duty Model - No. 0

A large size, high speed beater designed for rugged service. Will not slip or jam. Runs like a thoroughbred.

Stainless Steel Beating Blades for sanitary operation

Bronze Bearings for

long and efficient operation



MISCELLANEOUS ITEMS

BUY *Brodie* QUALITY



LADLES... SOLID

LADLES

Made of highest quality stainless steel. Handles sturdily constructed with smoothly beveled edges. Available in the following sizes.

Number	Capacity
961 -----	1 oz.
962 -----	2 oz.
964 -----	4 oz.
966 -----	6 oz.
968 -----	8 oz.
969 -----	12 oz.

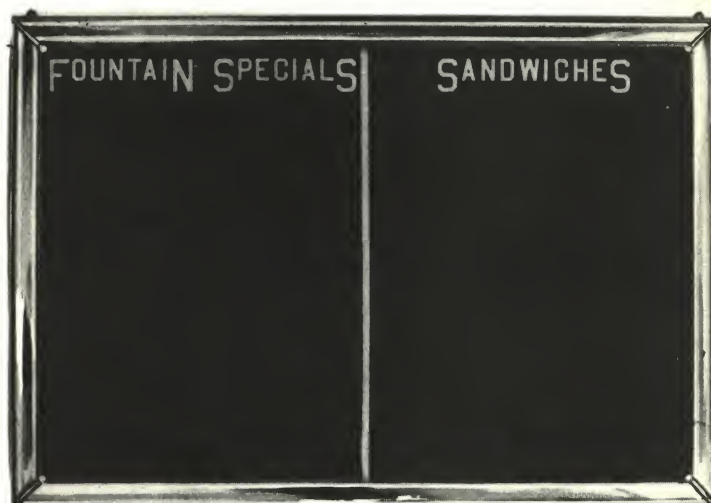
Other sizes available on request.

MENU BOARDS

MENU	
SPLIT PEA SOUP	10¢
POT ROAST	55
BREAST OF LAMB	50
HAM & BEANS	50
LIVER & BACON	50
STUFFED PEPPERS	40
BEEF STEW	40
SIRLOIN OF BEEF	65
VEAL CUTLETS	75
LAMB CHOPS	75
VEAL CURRY	50
PIE	10
COFFEE MILK TEA	10

MODEL A/C MENU BOARD

Heavy chrome frame and colorful felt background. Size 18" x 24". We recommend 200 3/4" or 1" letters for Model A/C.



MODEL L/C MENU BOARD

Lustrous chrome frame with glass front and removable back. Size 32" x 22". 400-1" letters recommended for this model.

PLASTIC LETTERS

White or colored letters available in 1/4", 3/8", 1/2", 3/4", 1", 1 1/2", and 3". Be sure to state size when ordering.

MENU COVERS



DOUBLE POCKET ACETATE COVER

Style No. 200

A double pocket acetate cover measuring $10\frac{1}{4}'' \times 6\frac{3}{4}''$. Holds insert $9\frac{1}{2}'' \times 6''$. Made of .010 clear transparent flame proof acetate. Choice of Dupont binding in red, black, brown, green and blue. Reinforced with large brass metal corners. 2 color stock menu insert free with each cover. The No. 200 is easy to keep sparkling clean with damp cloth.



SINGLE POCKET ACETATE COVER

Style No. 100

Insert Size: $9\frac{1}{2}'' \times 6''$.



No. 300



No. 500

Attractive double pocket Fabrikoid Menu Cover. Stock size $10\frac{1}{2} \times 6\frac{1}{2}$ overall. Insert size $6 \times 9\frac{1}{2}''$. Choice of black, green, red, blue or brown binding. Word MENU gold stamped on front; embossed blind tooled border. Restaurant name can also be imprinted in gold. Patented pockets for holding menu; large brass metal corners.

Can also be ordered as custom job to fit your own specifications. Also obtainable as single pocket cover. Catalog No. 300.



ALL MENUS SHOWN ON
THIS PAGE MAY BE CLEANED
WITH A DAMP CLOTH.

MENU COVERS

STYLE No. 400

Double Pocket Embossed Cover

INSERT SIZE $6 \times 9\frac{1}{2}''$
OVERALL SIZE (closed)
 $6\frac{1}{2} \times 10\frac{1}{4}''$

AVAILABLE IN STOCK SIZE ONLY



STYLE No. 400-S

SAME SPECIFICATIONS AS No. 400

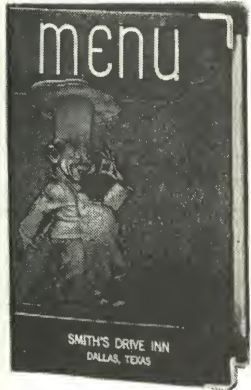
Distinctively personalized with restaurant name gold stamped on front. Maximum — 3 lines of imprinting.

Choice of:

BLUE, RED, GREEN or BROWN BINDING.

Personalized

MENU COVERS

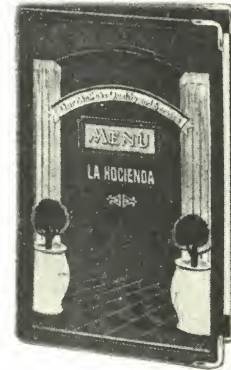


Style No. 18005

De Luxe Double Pocket Du Pont
Fabrikoid Menu Cover

Overall Size, $10\frac{1}{2} \times 6\frac{1}{2}$. Insert Size, $9\frac{1}{2} \times 6$.

First impressions are lasting. Here's the Menu cover that will make your establishment and food inviting and popular with all. This design is available in red, green, blue, or brown binding. Exclusive Superb Craft Patented Pockets allow for easy removal or replacement of menus. The attractive appearance of this menu can be kept neat by cleaning with a damp cloth.



DE LUXE
COVER

Deluxe that's this double pocket embossed DuPont Fabrikoid menu cover. Comes in $10\frac{1}{2} \times 6\frac{1}{2}$ size with accommodations for $9\frac{1}{2} \times 6$ menu insert. Available in brown, red, blue or green binding with your establishment name gold stamped on the front.

Prompt delivery to your specifications



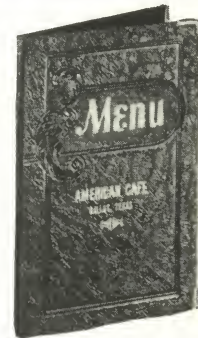
NO. 1100 PLASTIC MENU COVER

Handsome, durable double pocket transparent plastic menu cover made from safety acetate. Distinctive design printed on knotty pine background. LOOKS LIKE NEW EACH TIME YOU CLEAN WITH A DAMP CLOTH.



FABRIKOID
COVER

Embossed DuPont Fabrikoid Cover. Measures: $10\frac{1}{2} \times 6\frac{1}{2}$ with place for $9\frac{1}{2} \times 6$ insert. Can be gold-stamped with your own name or advertisement. Free menu inserts with each cover. Choice of red, green, brown or blue.



LONG
WEARING...

Rugged...dependable....durable. That's this up-to-date, transparent double pocket DuPont Fabrikoid menu cover. It's $10\frac{1}{2} \times 6\frac{1}{2}$ and accommodates an insert $9 \times 6\frac{1}{2}$... Front cover finely embossed, gold-stamped. Your name or advertisement in gold on front or back cover.

Oster
REG. U.S. PAT. OFF.

MODEL 12

Frápāizer

• THE OSTER Frápāizer blends ingredients thoroughly . . . its knife-like agitator shaves the ice into minute particles to produce a thick, frosty drink in seconds. • WHEN WHOLE FRUIT is part of the ingredients, the agitator liquefies it instantly to add to taste and flavor. • BECAUSE THOROUGHLY BLENDED DRINKS, heavily iced and fruit-flavored are favorites in every bar, the OSTER Frápāizer is a "must" to finer, better service. • TOO, ITS HIGH SPEED blending-mixing action makes it ideal for mixing any drink where taste, smoothness and uniformity of flavor count.



• HERE, ALSO, IS A MIXER distinctive for its beauty . . . it adds to a bar's reputation for finer appointments. Its base is heavily chrome plated; its cup is a lustrous, satin finished stainless steel.

Osterizer
REG. U.S. PAT. OFF.

Sell slow rum and brandy stocks at high profits...

Feature exotic frozen and frappé mixed drinks — fast-selling favorites blended to smooth, palate-pleasing perfection . . .



ONLY THE

Osterizer

HAS ALL THESE FEATURES

1. Heavy heat-resistant GLASS CONTAINER stands up to hard usage . . . open at both ends—easy to clean, easy to empty.
2. REMOVABLE CONTAINER BASE is threaded to fit any standard fruit jar—a feature which permits the use of fruit jars as extra containers.
3. Agitators can be cleaned as easily as silverware.
4. Motor base slopes sharply from motor drive—no openings, corners or crevices to defy cleanliness.
5. Available in either beautiful chromium finish or enamel finish.

The **ARISTOCRAT**
of the bar



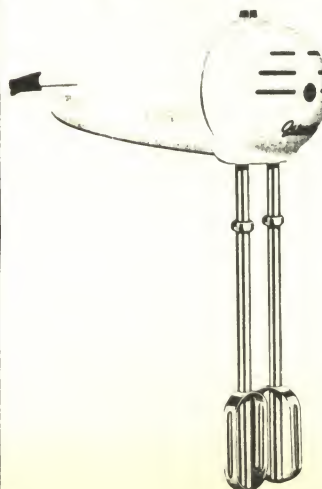
Oster
REG. U.S. PAT. OFF.

MODEL
210

MIXES most drinks in
3 TO 10 SECONDS!

The OSTER Model 210 Cocktail Mixer is a beautiful addition to any bar. Its jet black porcelain enamel base with chrome plated cup holder and satin finish, stainless steel cup with strainer top and removable cap lend elegance to back bar appointments. Sturdily built for dependable service . . . sealed ball bearings require no oiling . . . powerful OSTERMOTOR operates on 110-120 volts, AC or DC, all cycles.

Osterett by **Oster**
REG. U.S. PAT. OFF.

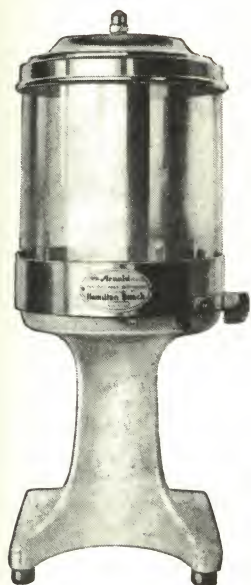


an Amazing
NEW Electric

MIXER
TO SUIT EVERY
MIXING NEED...
PLEASE EVERY
PURSE

Sensational
2-BEATER
PORTABLE MIXER

MISCELLANEOUS ITEMS

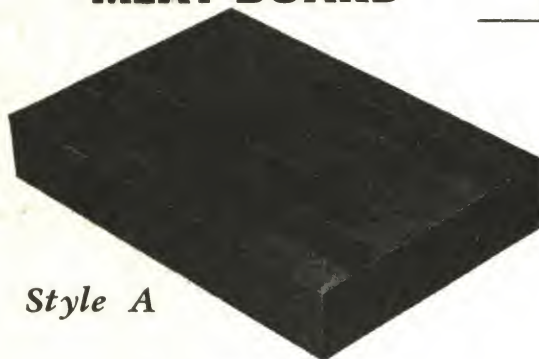


Malted Milk Dispenser

No. 20 Hamilton Beach

Keeps malted milk fresh and is guaranteed to operate perfectly in all climates the world over. The unsanitary open jar is eliminated. Accurate measure and uniform flavor are assured. Positively will not gum. Finished in everlasting chrome plate. Base finished in green porcelain enamel. Capacity 5 lbs. of malted milk. Height 18 in. over all. Counter space or back bar space required 8" x 8".

MEAT BOARD



Style A

Extra Heavy

3 inches thick
12 x 18
15 x 20
18 x 24

2 inches thick
12 x 18
15 x 20
18 x 24

Other sizes on special order.

MEAT HOOKS



#28--1/2" x 2 x 5
#22--7/16" x 2 x 4 3/4
#24--5/16" x 2 x 4

MENU CARD HOLDER



Cat. No. 1122
Bakelite Base 2 in.
Nickel plated ring.

NUT CRACKS



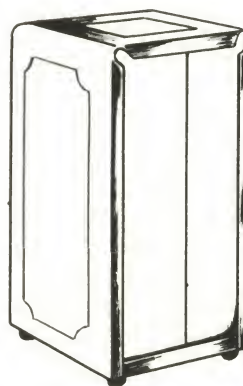
Cat. No. 1554
Nickel Plated
5 inches overall. Malleable iron.

LOBSTER or NUT CRACK



Cat. No. 2510

Napkin Holder

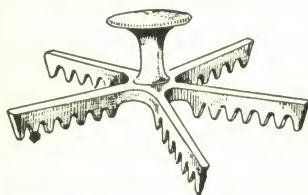


Highly polished. Napkins held in position by spring device on pressure plates. Napkins released one at a time without tearing. Capacity 125 napkins. One dozen in carton.

No. 206 — As illustrated — Chromium Plated.
No. 207 — Maroon, dark green or black crackled finish.

MISCELLANEOUS ITEMS

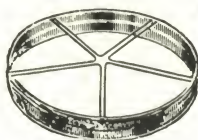
Pie Markers



No. 8405—5 Cut
No. 8406—6 Cut
No. 8407—7 Cut

Cast aluminum for use with any size of pie. Can be perforated and marked before baking with crust pies. Soft pies and meringue top pies can be marked and cut when cold.

Pie Markers



No. 3706—6 cut
No. 3707—7 cut

Wire frame pie marker for 10 inch pie or less.

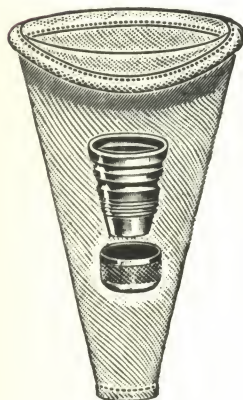
Table Water Pitcher Frame and Crystal Glass Liner



No. 33-040 Frame only
No. 33-9712 Crystal glass liner, 54 oz.

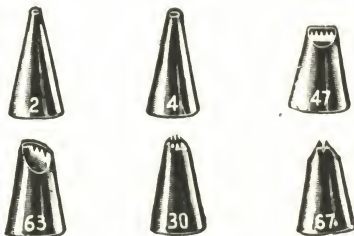
Plain or Optic, for above.

Standard Cake Ornamentors



No. 334C—One standard coupling, attached to a 10" canvas bag, with six assorted standard nickel silver ornamenting tubes.

No. 333—One standard coupling, attached to a rubber bag, with six assorted standard nickel silver ornamenting tubes.



Tin Pastry Tubes

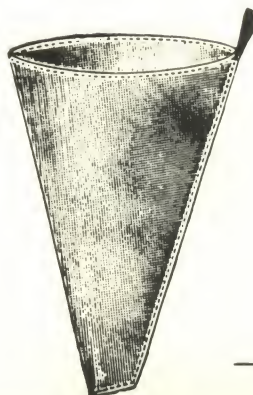
No. 302 Plain
No. 304 Star

Available in sizes 0 to 9.



Ornamenting Tube Sets

No. 780—One standard coupling, 24 assorted nickel silver tubes, including special drop flower tubes. Complete in polished metal box with hinged cover.

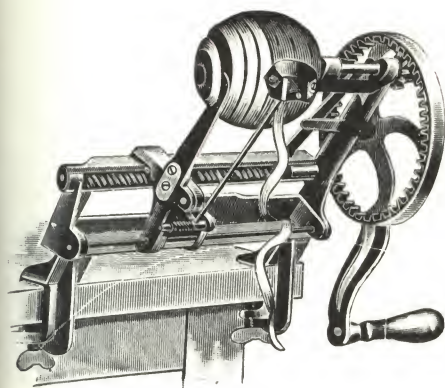


CANVAS PASTRY BAGS

Cat. No.	Size
0	6 1/2 x 9 1/2"
1	7 x 11"
2	8 x 12"
3	9 x 14"
4	10 x 15"
5	11 x 17"
6	12 x 18"
7	13 x 19"
8	14 x 20"

MISCELLANEOUS ITEMS

IMPROVED BAYSTATE APPLE PARER, CORER, SLICER

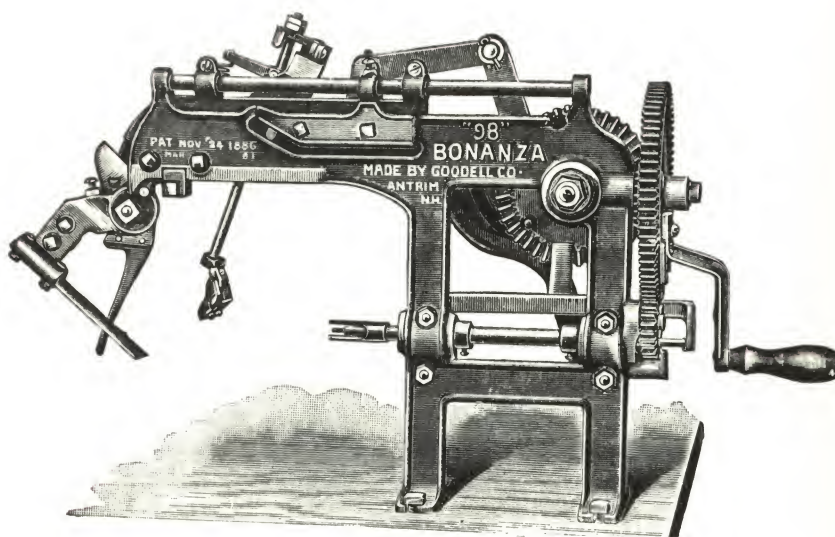


This machine pares and slices automatically. Extra strong substantial construction. Designed for hard work and long wear.

Size 14x14x12".

Shipping weight 25 lbs.

BONANZA APPLE PARER AND CORER

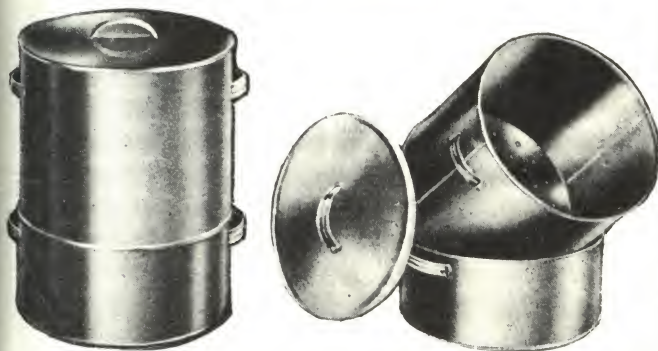


A few turns of the handle and the apple is automatically pared and cored, evenly and without waste. Mechanically correct in every detail and constructed to give long satisfactory service.

Size 22x7x18". Shipping weight 36 lbs.

BUY
Brodie
QUALITY

POTATO STEAMER



Made of heavy stainless steel. Two sections well reinforced with heavy reinforced copper bottom. Capacities: 3 gallon, 5 gallon, 8 gallon, 10 gallon.

Same type as above, made of heavy tin, with copper bottom. Capacities—3 gallon, 4 gallon, 5 gallon, 6 gallon, 8 gallon, 10 gallon.

Parer and Corer



No. 190—Length overall
6 1/2 inches

For apples, potatoes, etc. Sharp blade securely attached to natural finish wood handle.



No. 1215

POT CHAINS

Potato Mashers




Base of one continuous steel rod.

No.	Size of Base	Length Overall
1618	4x4 in.	18 in.
1623	5x5 in.	23 in.

MISCELLANEOUS ITEMS

DID YOU KNOW THAT ----

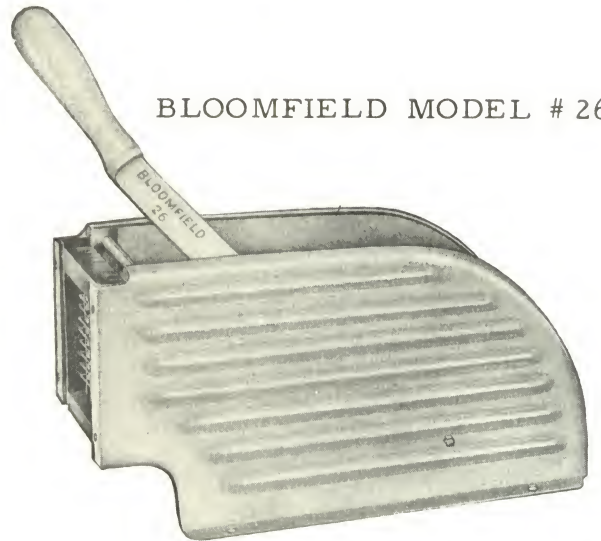
ONE POTATO + COOKING FAT

+ ELECTRICITY (or gas) = 
 SUGGESTED SELLING PRICE 25¢
 LARGE SERVING FRENCH FRIES

AND COSTS YOU ONLY

6¢

YOUR PROFIT
 19¢

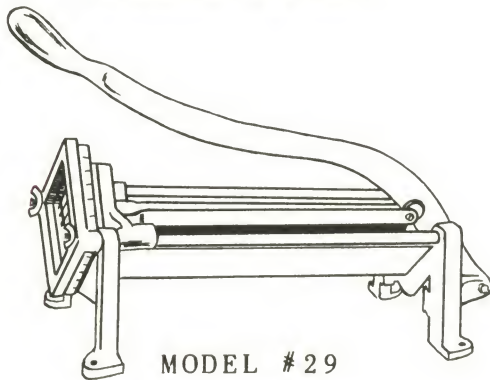


BLOOMFIELD MODEL # 26

Steel Body---White Enamel Finish---
High Quality Stainless Steel Blades.

An indispensable piece of equipment for your kitchen. In a fraction of the usual time you have perfect cuts, uniform in shape and size. Can also be used for slicing and dicing of other vegetables.

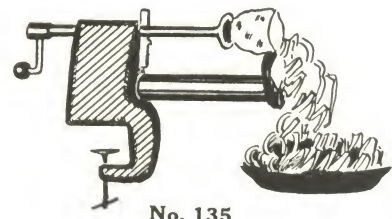
Potato Cutter



MODEL # 29

Shoe String Potato Cutter.
No waste—fast.
For hotels and restaurants, etc.
Strong, durable metal.
Various size cutters available.

STRINGMASTER



No. 135

STRINGMASTER puts a new and inviting personality into fried potatoes. With a quick and easy twist of the handle anyone can turn out the curliest Crispy Q's imaginable. When fried in deep fat, these ringlets add interest to the appearance of an order as well as to the profits of the user. Attractively priced

FRY BASKETS



Metro Fry Baskets for gas and electric deep fat fryers are built very sturdily of steel mesh and steel frames. Completely retinned after fabrication. ORDER BY MANUFACTURER'S MODEL NUMBER

SALT AND PEPPERS

LOW PRICE SALT & PEPPER SHAKERS



30 Salt & Peppers. 1 5/8 oz. Aluminum top. Pkgd. 12 dz. to ctn.

ECONOMY LINE SALT & PEPPER SHAKERS

Shaker tops made of highly polished stainless steel. Glassware is sturdy and well made. These shakers provide durability at a nominal cost.



131 shaker
3 oz.



121 shaker
1 oz.
122 shaker
2 oz.



112 shaker
1 oz.
212 shaker
2 oz.

Replacement Tops

	Top No.	Bottle Size (Inches)	Thread Depth (Inches)
	# 57	58/0 20 57 59 58 77	3/4 25/32 13/16 7/8 29/32
		80-F 20 52 70 48	5/8 21/32 11/16 25/32 13/16
	# 82/2R	82/2R 85/70 82/2L 33 43 26 (Sugar) 28 (Sugar)	5/16 5/16 3/8 3/8 3/8 7/16 1/2 3/8 5/8
	# 12-A	12 12-A	7/8 29/32
		1/2 1/2	
	# 84-S	84-S 84-R	29/32 59/64
		7/16 7/16	
	# 65-F	65-F 65-S	31/32 1
		5/16 5/16	
	# 16	16	15/16
		7/16	
	# 23/85	23/85	1-9/32
		3/8	
	# 2-B	2-B	1-1/8
		5/16	

QUALITY LINE SALT & PEPPER SHAKERS

Tops of highly polished chrome on heavy gauge brass, plus the finest hand made glassware give beauty as well as durability to these fine shakers.



#191 Shaker
2 oz.



141 shaker
1 oz.



164 shaker
2 oz.



163 shaker
2 oz.



104 shaker
3 oz.

MISCELLANEOUS ITEMS

SAND URNS



No. 524A—Egret Sand Jar with Sand Tray. 18" High. Also in Black.
No. 524—Large Egret Vase. 17½" High. Also in Black.

Sand Urn



No. 184-IC-100

Sand urn furnished in all metal, pressed steel construction. Three stainless steel strips for decoration. Comes in wrinkle jet black. 20" high, 10" diameter.

CMP-200
THE BEAUTY



Heavy chrome material with alternating ¼" horizontally bright and satin finished stripes. High polished heavy chrome top. Two ¾" polished copper trimmings, top and bottom. 20" high - 10" diameter.

"Servistall"



HEAVY CHROMIUM PLATING

Adjustable to fit all bars perfectly.
 Easy to install...on and off in a jiffy.
 Made from 1" outside diameter 16 ga. Steel Tubing
 Special widths made to order. 24 inch Width—Same Price

Catalogue No. 100

30 inch width

Weight, 8 pounds

BUY Brodie QUALITY



This was designed to be used next to a wall on bars where one single arm only is needed. Can also be used in pairs as one set if desired.

Made from 1-inch O.D. steel tubing triple chromium plated. 5/16-inch thumb screw.

Catalogue No. 125

Wt., 5 lbs.

RESTAURANT AND

Brodie's Inc.

HOTEL SUPPLIES

Extra Quality
costs no more

MISCELLANEOUS ITEMS

CHROME PLATED *Pastry Stand*



A "silent salesman" for cakes, biscuits, pies, fruits, etc. A superior stand, made of highly polished chrome-plated heavy duty metal. Measures 8" high, 12" diameter.

Packed 2 to a Carton.
Shipping Weight 10 lbs.

No. 125—Pastry Stand, 12" Dia.

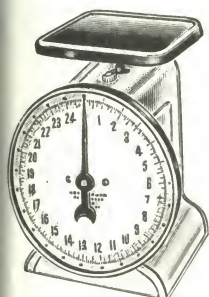
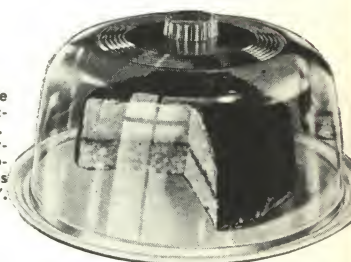


BREAD BASKET

L70—Round BREAD BASKET. More attractive and durable than a hand woven basket for serving bread, rolls or fruit. Easy to clean. Smooth surface is snag-proof. Impervious to hottest faucet water and fruit acids. 9" in diameter, 2 1/2" deep.

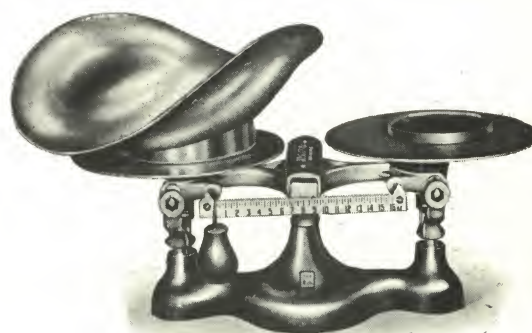
CAKE COVER SET

L80—Housewives and restaurant owners like this easy-to-handle CAKE COVER SET. Accommodates big cakes or a rack of pies. Also ideal for cheese and meats. Feather-light, yet practically non-breakable. Telescopic fitted cover keeps foods fresh. Recess keeps crumbs off the table. Size 11 1/4" x 5 1/4".
L81—Crystal cover only.



CHATILLON KITCHEN SCALE With 6" Dial

Finish: Polished Chrome
Capacity: 25 lbs. by
 ounces.
Dial: Glass Covered



BAKERS DOUGH SCALES

WITH SEAMLESS TIN FOOT-SCOOP AND BRASS BEAM
Beam shows every 1/4 oz. up to 1 lb.

No.	Scoop	Capacity
1001TB	11 3/4" x 2 1/2"	16 lbs.

ALUMINUM UTILITY SCOOPS



Scoops are cast in one solid piece. of heavy aluminum. 'Easy grip Handle'. Suitable for Dairy, Grain, Ice, Sugar and general utility use.

- #1201--9" x 5 1/4" Scoop Size
- #1202--8" x 4 1/2" Scoop Size
- #1203--6 1/2" x 3 3/4" Scoop Size
- #1204--Crushed ice Scoop
4 3/4" x 2 3/4" Scoop Size

SKIMMER

For skimming or straining. Bowls securely spot welded to handles. Handle hooked for hanging.



No.	Blade Dia. In.	Handle Length, In.	Overall Length, In.
537	4 5/16	11 5/8	14 1/4

NO-DRIP SERVERS

No. 429 No-Drip Server

DESCRIPTION

Plastic top server. Stainless steel spring. (Slide lifts and turns for easy, thorough cleaning.) Container clear glass.



Height—4 1/4". Capacity—7 oz. Colors—Assorted

No. 427 No-Drip Server

DESCRIPTION

Plastic top server. Metal slide, stainless steel spring. Container clear glass.



Height — 5 3/4". Capacity — 13 oz. Colors — Assorted.



No. 430-1 1/2 Qt. No-Drip Server

DESCRIPTION

Plastic Top Server. Plastic slide, stainless steel spring. Container clear glass.

USES

As Fruit or Vegetable Juice Server (holds economy size (46 oz.) can of juice—stores easily in refrigerator for ready use). Also ideal for batters, cocktail shaker, milk, hot chocolate, ice water (slide holds back ice cubes).



Height — 9 1/2". Capacity — 48 oz. Colors — Assorted.

your choice

METAL OR PLASTIC TOPS

No. 111 No-Drip Server

DESCRIPTION

De luxe chrome server. Die-cast top with stainless steel "trigger" slide and spring. Plastic "tear-drop" handle in assorted colors. Container clear glass.

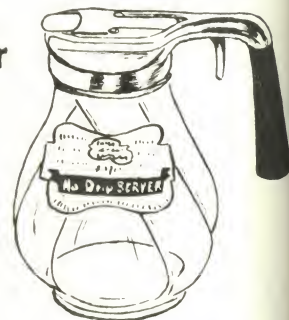


Height—3 3/4". Capacity—6 oz. Colors—Assorted.

No. 110 No-Drip Server

DESCRIPTION

Chrome Server die-cast top, with stainless steel "trigger" slide and spring. Plastic "bell-shaped" handle in assorted colors. Container clear glass.



Height — 5 1/4". Capacity — 13 oz. Colors — Assorted.

No. 130-1 1/2 Qt. No-Drip Server

DESCRIPTION

Deluxe Chrome Server, die-cast top, with stainless steel "trigger" slide and spring. Plastic "tear-drop" handle in assorted colors. Container clear glass.

USES

As fruit or vegetable juice server (holds economy size 46-oz. can of juice—stores easily in refrigerator for ready use.) Also ideal for batters, cocktail shaker, milk, hot chocolate, ice water (slide holds back ice cubes).



Height — 9". Capacity — 48 oz. Colors — Assorted.

MISCELLANEOUS ITEMS

DRIPCUT SERVERS

The original dripless server. Graceful glass containers. Stainless steel cut-off slide is easily removed for cleaning. The sanitary way of dispensing syrup, cream, batter, etc.



Equipped with one-piece plastic tops.

No. 608—Capacity 8 oz. Packed 2 doz. Wt. ctn. 15 lbs.

No. 616—Capacity 16 oz. Packed 2 doz. Wt. ctn. 24 lbs.

No. 632—Capacity 32 oz. Packed 1 doz. Wt. ctn. 14½ lbs.

Equipped with chrome plated tops and stainless steel slides. Plastic handles.

No. 106—Capacity 6 oz. Packed 2 doz. Wt. ctn. 17 lbs.

No. 112—Capacity 12 oz. Packed 2 doz. Wt. ctn. 25 lbs.

No. 148—Capacity 48 oz. Packed ½ doz. Wt. ctn. 6½ lbs.



Equipped with one-piece heavy duty chromium plated top and handle.

No. 206—Capacity 6 oz. Packed 2 doz. Wt. ctn. 17 lbs.

No. 214—Capacity 14 oz. Packed 2 doz. Wt. ctn. 29½ lbs.

No. 248—Capacity 48 oz. Packed ½ doz. Wt. ctn. 16½ lbs.



Flour Sifter

Heavy duty, made of heavy tin. One piece body, four blade agitator. Two qt. capacity. No. 2—Dia. 6½", height 6½".

FLOUR SIFTER



SIFT AND STIR AT THE SAME TIME



Double Screen "Sift-Chine"

Number of Screens	Capacity (Cups)	Height (Inches)	Diameter (Inches)
Two	5½	5⅞	5⅞



TRI-PLY BAKERS SIEVES

Made from three plies of hardwood. Splinterproof. An outstanding value. Tinned Mesh.

Cat. No.	Diam.
1331	16 in.
1332	18 in.
1333	20 in.

NOTE: Brodie's staff will gladly answer your telephone inquiries.

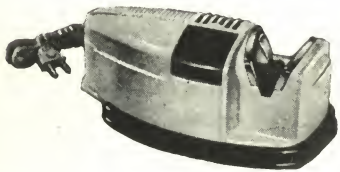


MISCELLANEOUS ITEMS

Don't forget

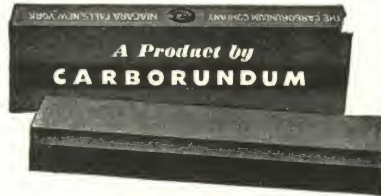
SHARPENERS

Cory Electric Knife Sharpener



Sharpens all knives—stainless or vanadium, hollow ground or scalloped edge, finest carving knife or smallest paring knife. 110 volts, A.C. White enamel finish.

Size: 8½ x 3½ x 1½".



No. 172-108

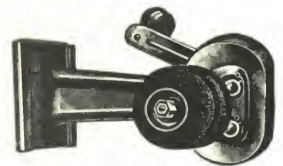
Carborundum stones. Two grit sides. One side coarse for sharpening very dull tools, other side of fine grit for producing keen edge. Silicon carbide construction. Size 8" x 2" x 1".



No. 172—Oil Dip Hone

Strong, heavy metal, cast iron container. Baked enamel finish. Holds one pint of oil. Coarse and fine stones easily adjustable. Rubber suction feet. Size, 11" x 4" x 4". Shipping weight, 10 lbs.

DAZEY Sharpit

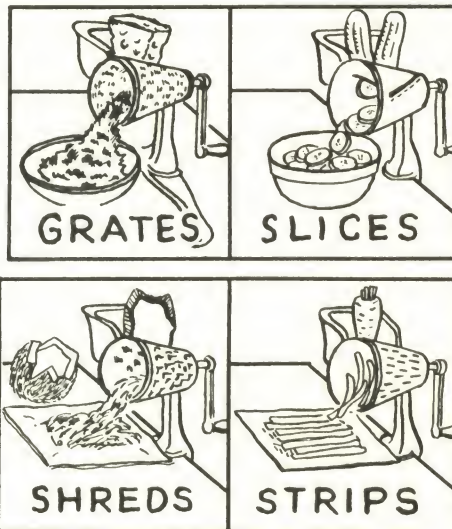


No. 172—Sharpit

Knife sharpener. Patented twin wheels. Cadmium finished, red knobs.

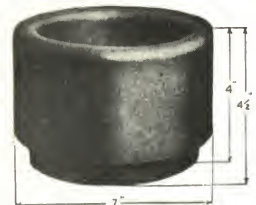
THE GRISCIER SALAD CUTTER

The hundreds of different uses the GRISCIER performs, makes it the most practical and economical machine on the market. When using the six different tool-edged cones, you can grate, slice, shred, dice, chip, square, peel, crumb, flake, etc., all kinds of health-giving vegetables.



Sturdily built of tool steel with heavy tin plating, the Salad Cutter will practically never wear out. Cones are self-sharpening.

SCRAP BLOCK



RUBBER SCRAP BLOCK

Used in waste food chutes. Protects your dishes against nicking and breaking. Easily kept clean and sanitary.



MISCELLANEOUS ITEMS

Slotted Spoons

Pierced Spoons

Plain Spoons



Left to right: Mixing spoon, Draining spoon and Basting spoon. All spoons are made of stainless steel and may be obtained in three lengths, 11", 13" or 15".



No. 168—Chore Girl

Copper metal pot cleaners. Pure copper knitted and formed into shaped pot cleaner. Cannot rust, shred, or splinter.



Brillo

Contains handy sized pads of steel wool and a bar of soap ideally suited to keep aluminum clean. The daily use of Brillo will, with slight effort, keep aluminum looking like new.

PLASTIC SPOONS



Cat. No. 457

Assorted Colors

Shaped for easy serving of Jellies, Jams, Mustard and Horse Radish.

Length — 4 1/2". Capacity — 1/2 tsp.

WOODEN SPOONS



These are deep, smooth, practically shaped spoons, turned from one solid piece of northern hard sugar Maple. They are finished with paraffin to protect them in use. Wooden spoons are best for cooking because the handles always remain cool. They are best for cooking utensils as they do not scratch or mar.

Item No.	Description
711	11" Domestic Spoon
713	13" Domestic Spoon
715	15" Domestic Spoon

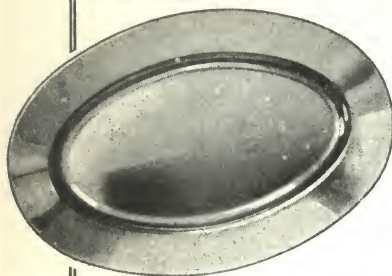
BUY *Brodie* QUALITY



Gottschalk's Metal Sponge

Scientifically spun from one continuous piece of bronze alloy metal in such a way that it will not scratch highly polished surfaces. Efficient and fast in action, making it unnecessary for operator to subject hand to prolonged immersions in hot water.

MISCELLANEOUS ITEMS

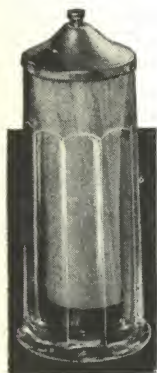


OVAL PLATTERS

Aluminum Sizzling Platters.

These platters afford a distinctive steak or chop service. Excellent to keep foods hot while being transported from kitchen to customer. Also used for cold salads, etc.

No.	Size	Fits China Platter
A-10	10 1/4" x 7"	10 1/2" or 11 1/2"
A-11	11 1/2" x 8"	11 1/2" or 12 1/2"
A-12	12 1/2" x 8 1/2"	12 1/2" or 13 1/2"



SANITARY STRAW JAR

No. 300X

Ten inches overall. For 8 1/2" straws. Stainless steel cover, crystal glass jar, permitting operation with one hand. Plastic knob.



Steak Markers



Eliminates possibility of serving wrong steak to customer. Branded in 5 different ways. Rare, med. rare, medium, med. well, and well. Packaged 500 per box. Minimum quantity sold of each 500.



EL TORO PLASTIC STEAKMARKER

The El Toro Steakmarker is available in 5 comparable colors, from red for "rare" to black for "well-done". Imprinted on reverse side with your personalized advertisement.

Standard Bowl Strainer



Stock No.	Diam.
1475	2 1/2"
1462	3 1/8"
1404	4"
1485	5"

STRAINERS

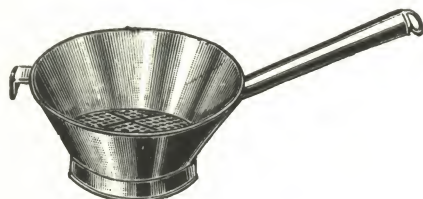


Reinforced Bowl Strainer



Stock No.	Diam.
1471	6"
1418	8"

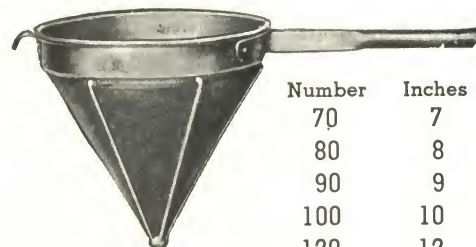
HOTEL POT STRAINER



No. 210 pot strainer - Heavy retinned ware. Die-punched screen. 10" diameter.

China Cap Strainers

Extra Strong — Retinned



Number	Inches
70	7
80	8
90	9
100	10
120	12

MISCELLANEOUS ITEMS

SUGAR DISPENSERS

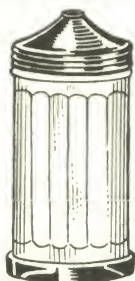
NO. 94 - SUGAR



Heavy glass bowl with hole in top. Removable bakelite base may be had in black or mahogany. Capacity 12 oz.

SUGAR DISPENSER

No. 100



Crystal clear glass, 12 oz. capacity. Stainless steel cap, highly polished, with center pour. Pours easily when tilted.

STANDARD STAR SUGAR DISPENSER

No. 900



Top finished in lustrous chrome. Bowl is made of chip-proof glass which is conveniently shaped to fit the hand and has the capacity of about 1 lb. of sugar.

NOTE:

SEE CHINAWARE SECTION

FOR SUGAR BOWLS.

UTILITY DISPENSER
No. 103 W



This 8½ oz. glass dispenser may be used for sugar, catsup or mustard. Furnished with red, green, black, or mahogany bakelite tops.

No. 103 S

Same as above except with stainless top.

BUY

Brodie QUALITY

Hospital Sugar
Dispenser



No. 61D—Clear crystal glass with stainless steel top with sanitary self-closing door 2½ oz. capacity, 2¾ inches high, 2 inch diameter.

SUGAR DISPENSER
No. 24-99



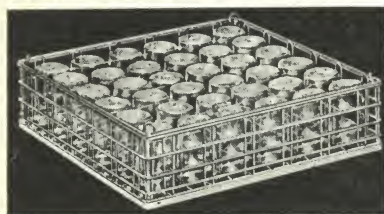
Crystal clear glass, 12 oz. capacity. Stainless steel cap, with side opening covered by stainless steel flap.

89 - 4 oz. for tray service.

SANI-STACK RACKS

for CUPS . GLASSES . PLATES . BOWLS

WITH STACKING FEATURE

**HEAVY DUTY NO. 5**

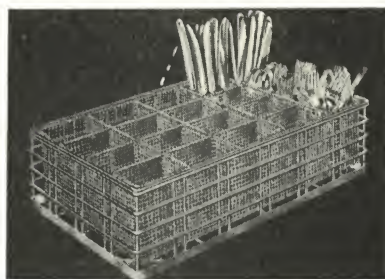
The SANI-STACK GLASS RACK, made with individual compartments. Exceptionally compact, sanitary and neat. With stacking feature.

No. 5E

ECONOMY GLASS RACK, with individual compartments. Safe, easy to handle, and easy to stack. An economical, sanitary way to handle glasses.

No. 5 Heavy Duty Glass Rack
No. 5E Glass Rack

Size	Rack Capacity	Compartment Clearance
13 x 16	12	3 1/4" Square
13 x 16	20	3" "
16 x 16	16	3 3/4" "
16 x 16	25	3" "
14 x 18	20	3 1/4" "
14 x 18 1/4	20	3 1/4" "
18 x 18	25	3 3/8" "
18 1/4 x 18 1/4	25	3 1/2" "
14 x 19 3/4	20	3 1/4" "
14 x 19 3/4	24	3" "
16 x 19 3/4	30	3" "
19 3/4 x 19 3/4	25	3 5/8" "
19 3/4 x 19 3/4	36	3 1/16" "

**No. 4C SILVER RACK**

Note the position of the silverware—allowing the spray of your dishwasher to reach and wash every piece of silver.

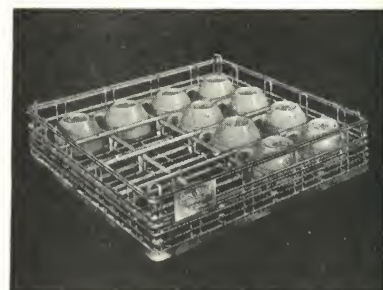
**No. 10E**

ECONOMY GLASS RACK. Open type. Popular at fountains, counters, etc., as various types and sizes of glasses may be put into this rack. Stacking feature.

No. 10 HEAVY DUTY

Same as above — only much heavier construction for constant, severe usage.

PAY FOR THEMSELVES

**HEAVY DUTY No. 6**

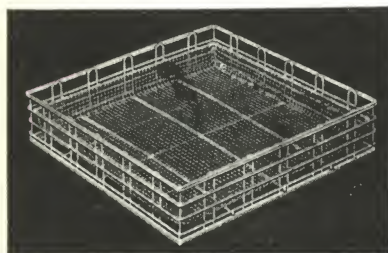
SANI-STACK CUP RACK. Hardwood dowel compartments. No metal contact to mark cups or injure glaze.

No. 6E

ECONOMY CUP RACK. Individual compartments. Constructed so that cups will not touch each other. Wood dowels for bottom and side rests. No contact breakage—no markings.

No. 6 Heavy-Duty Cup Rack
No. 6E Cup Rack

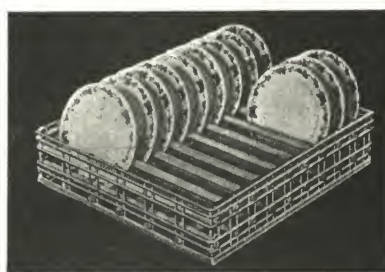
Size	Capacity	Compartment Clearance
14 x 18	12	4" Square
14 x 18 1/4	12	4" "
14 x 19 3/4	12	4" "
14 x 19 3/4	15	3 1/2" "
18 x 18	16	4" "
18 1/4 x 18 1/4	16	4" "
19 3/4 x 19 3/4	16	4 1/2" "
19 3/4 x 19 3/4	20	3 1/2" "

**No. 4D COMBINATION RACK**

Note wood dowel interior gives this rack double duty value.

No. 4 SILVER RACK

Combines the desired depth and rigid frame construction, insuring long-life and washing effectiveness.

**No. 1 PLATE RACK**

A strong, durable, compact rack. Open wire construction, no wood frame to become water logged. Clean and sanitary at all times.

**No. 8 TRAY RACK**

For the sanitary washing of cafeteria trays. One tray to a compartment, allowing for complete and thorough washing of each tray.

In making up your order for SANI-STACK Racks please follow carefully these instructions: 1. State type number of rack desired and quantity. 2. State model and make of machine. 3. If compartment type rack is desired—state height and diameter of cup or glass or send a sample of the glass or cup along with the order. 4. If open type rack is desired—send us the height of the tallest cup or glass or we will forward size listed. 5. On tray racks give us length, width and height. 6. If the model and make of machine are given us—but no size is specified for rack—we will ship a square rack to fit the machine.

MISCELLANEOUS ITEMS

METAL SIGNS

ROAST MEAT

THE WAY YOU LIKE IT.

AVOID TRICHINOSIS
FROM HAM OR PORK

ROAST MEAT
THERMOMETER



CONSTRUCTED ENTIRELY
OF STAINLESS STEEL.

NO MORE GUESSING

Simple to use. A glance
into oven shows when
meat is rare, medium
or well done. For beef,
veal, lamb, ham, pork. Made
of stainless steel—cannot
break or chip in the meat.



No. RM 36



These popular signs are needed in public buildings as a convenience to the public. Raised black letters on white background. Baked enamel finish for long attractive service.

FOLLOWING SIGNS AVAILABLE

PUSH
PULL
REST ROOM
DINING ROOM
LADIES
MEN
WOMEN
GENTLEMEN
EMPLOYEES MUST WASH HANDS
WAITRESS ONLY
NO ADMITTANCE
MANAGER
CASHIER
EMPLOYEES

THE SERVICE CRUTCH TIP



No. 19 $\frac{7}{8}$ in. inside diameter
No. 20 1 in. inside diameter
No. 21 $1\frac{1}{8}$ in. inside diameter

FOR METAL TUBULAR FURNITURE

For Round or Square Tubing

This is an excellent article for use on light metal equipment such as metal chairs, stands, tables, etc. Packed in bulk. Nickel plated.



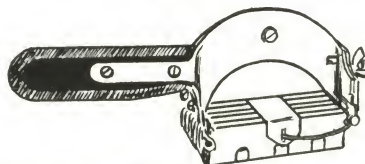
CG-490-1"



SPECIFICATIONS

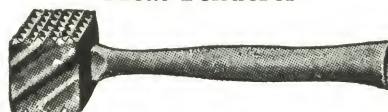
Number	For Tubing Size Outside Diameter		Diam. of Base
	Round	Square	
CG-490	$\frac{3}{4}$ " $\frac{7}{8}$ " or 1"		$\frac{7}{8}$ "
CG-491	$\frac{7}{8}$ " or 1"	1"	$1\frac{1}{16}$ "
CG-492	1"	1"	$1\frac{1}{4}$ "
CG-493	1"		$1\frac{1}{2}$ "

National Steak Servicing Machine



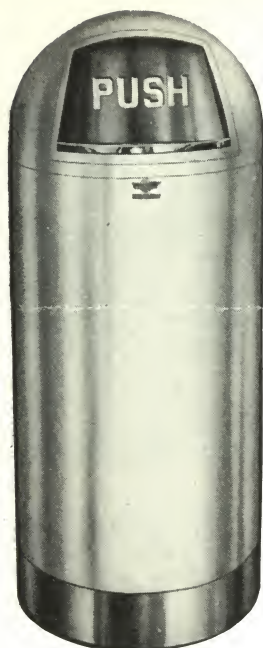
Tool-Steel knives stay sharp. Rust-proof and tarnish-proof ejectors. Taken apart and cleaned quickly. Chromium finish. Works faster, better, and easier. Converts inexpensive cuts to tender, delicious steaks.

Meat Tenderer



No. 43—2 $\frac{3}{4}$ in. sq. Length of handle 13 $\frac{3}{4}$ in. Cast aluminum head with hard-wood handle.

WASTE RECEPTACLES



Nos. 901, 1001,
(Patent No. 123212)

Lawson Torpedo Receptacles are an inducement to cleanliness and tidiness because they are the most functional and modern receptacle on the market. Furnished in white or olive green, baked enamel with stainless steel trim. The galvanized inner container resists moisture.

SPECIFICATIONS

No.	Shell	Container	Capacity	Wgt. ea.
901	15 x 31½"	13 x 21½"	14 gal.	27 lbs.
1001	15 x 37"	13 x 27"	16 gal.	32 lbs.

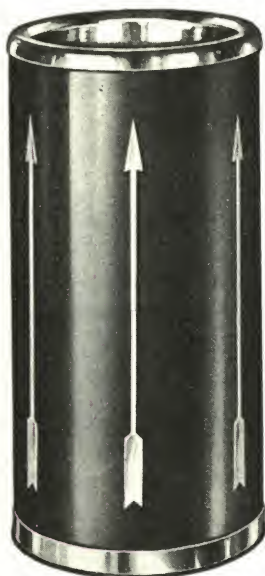
"TORPEDO" FEATURES

1. Finished in white or olive green baked enamel. Stainless steel trim.
2. Self-closing push door of stainless steel, also stainless steel door ledge.
3. Rubber door silencer.
4. Rounded top and sides, easy to clean.
5. Wide stainless steel band at bottom, curled under, protects floor and defies mop.
6. Galvanized inner container resists moisture.
7. *Shell Bonderized for protection against rust.*

FIREPROOF



IN THE RESTAURANT



No. 2976
Hiawatha

Note the beautiful styling of the low priced, high quality Lawson Hiawatha Sandurn. The arrows are embossed and trimmed to match the stainless steel top sand container and glisten against the black baked enamel finish of the heavy gauge steel body.

Lawson Cuspidor
(Enameled)



No. 1

Lawson No. 1 Cuspidors are made of heavy steel, rust-proofed by Bonderite process, then finished in mahogany, walnut and olive green. Inner galvanized receptacle furnished when desired.

No.	1
Height	3½"
Diam.	9½"
Packed	6
Doz.—	
Weight	30 lbs.



IN THE HOSPITAL



IN THE SCHOOL

WASTE RECEPTACLES



#8
21" x 21" x 36"
#6
18" x 18" x 30"
#4
14" x 14" x 30"
#3
11½" x 11½" x 22½"



#8-S
21" x 21" x 47"
#6-S
18" x 18" x 39"
#4-S
14" x 14" x 36½"
#3-S
11½" x 11½" x 28½"

WASTE RECEPTACLES

Made of heavy-duty steel. Equipped with rubber feet and with hooks in corners of receptacles for liner at *no extra cost*. Rubber corners if desired.

Colors: White or Green
Also available in aluminum with steel swing top.



NAPKIN RECEPTACLE

Made with free swing top outer container set over inner aluminum receptacle. Colors White or Green.

No. 2-S, 9 x 9 x 11½.



Cuspidors

All metal, with removable cover. Color olive green.
No. 1—Size 9½ x 3¼ inches.

Cuspidors

All stainless steel, with removable cover.
No. 210—Diameter 10 inches, height 3½ inches.

BUY

Brodie

QUALITY



STEEL WASTE BASKETS

#200
15" x 14" x 10"

For office, factory, school-room and institution. 29 ga., cold rolled steel. Finished in olive green.

MISCELLANEOUS ITEMS

PLASTIC TRAYS

3 Beautiful Colors

RED • BLUE • BROWN



ROUND TRAYS



OBLONG TRAYS



BEER TRAYS

YOU'LL LIKE THESE FEATURES:

- The lightest weight material yet developed for such gigantic strength!
- No varnish or lacquer to dull later; the polished finish is permanent!
- Punishment-proof; won't warp, break, chip or peel!
- Resistant to food acids, fats, greases, alkalis, alcohol!
- Silent! It doesn't clatter!
- Can't spot, stain or fade!
- Economical . . . because it is virtually wear-proof!

SPECIFICATIONS

ROUND TRAYS

11R.....	11" Diameter
14R.....	14" Diameter

12R.....	BEER TRAY
	12 ⁷ / ₈ " Diameter
	1 ¹ / ₄ " Rim

OBLONG TRAYS

46.....	4 ¹ / ₄ " x 5 ³ / ₄ "
57.....	5" x 7"
810.....	9 ⁷ / ₈ " x 8"
913.....	14" x 9 ¹ / ₂ "
1014.....	13 ⁷ / ₈ " x 10 ³ / ₄ "
1216.....	16 ¹ / ₂ " x 12 ¹ / ₈ "
1418.....	18 ¹ / ₄ " x 14 ¹ / ₄ "
1520.....	20 ¹ / ₄ " x 15 ¹ / ₈ "
1622.....	22" x 16 ¹ / ₈ "



Aluminum Bar Tray

T-312 Round Aluminum Bar Tray. Rolled rim extra heavy gauge aluminum with satin finish both sides. 12" dia.-1" deep.

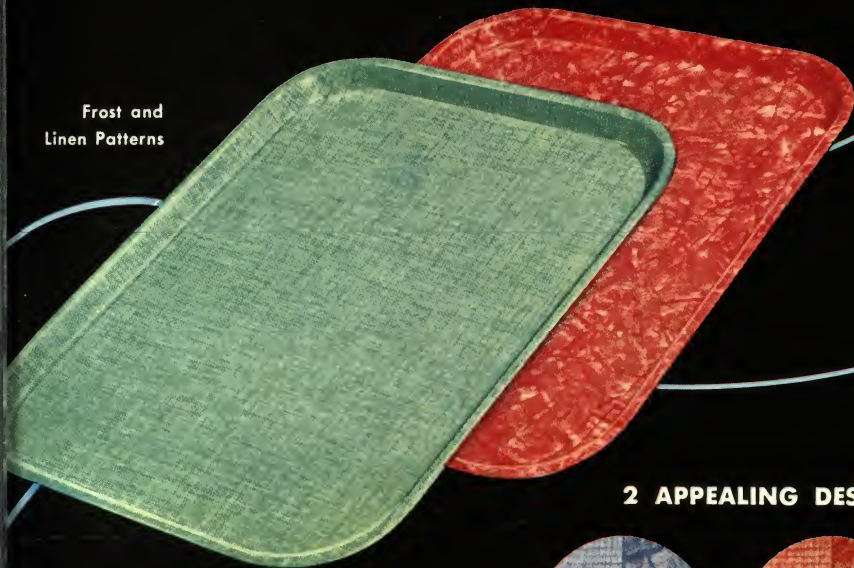
Silite

p r e s e n t s

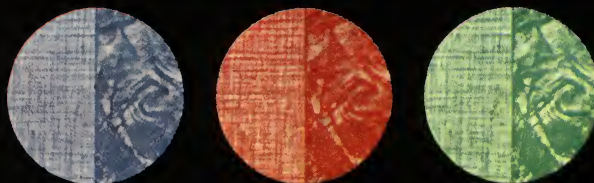
a new line of **COLOR TRAYS***

Now, Silite gives you beautiful, sparkling
color! And never before
have color trays been offered at such a low
price! Like all Silite products, these
new color trays are precision-made to
withstand the hardest usage. They're durable,
attractive, economical!

Frost and
Linen Patterns



2 APPEALING DESIGNS • 6 BEAUTIFUL COLORS



See how eye-appealing Silite
colors complement any decor! Silite color
trays are the quick, economical way to dress up
any commercial food service. You are
invited to make inquiries.

*Silite also offers you a complete line
of standard "Tu-Tone" trays, the
greatest value in the field!

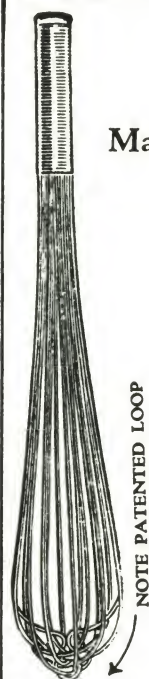
Silite, Inc.

2531 W. 18th Street
Chicago 8, Illinois

MISCELLANEOUS ITEMS

WHIPS

Made of Tinned Steel or Stainless Steel



Piano Wire Whips

Catalogue No.	Length Inches
108	8
110	10
112	12
114	14
115	15
116	16
118	18
120	20
122	22
124	24

STANDARD WHIPS

Gemaco Standard Whips are made of re-tinned spring steel wire fastened to a hard-wood handle by patented method. Approved shape for professionals.



No.	Length
12-S	12"
14-S	14"
16-S	16"
18-S	18"

Made in four sizes

FRENCH WHIPS

Gemaco French Whips are made of re-tinned spring steel wire, firmly fastened in hard-wood handle by patented method. Made in eight sizes for use of cooks or bakers. In eight sizes.

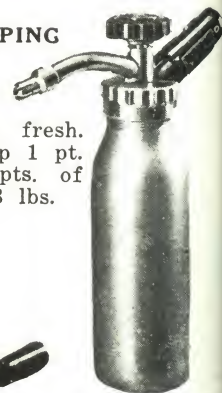


No.	Length
10-F	10"
12-F	12"
14-F	14"
16-F	16"
18-F	18"
20-F	20"
**22-F	22"
**24-F	24"

**Reinforced at Shank

WHIPPET CREAM WHIPPING MACHINE

No shrinkage. Keeps cream fresh. Uses Whippets Charger to whip 1 pt. cream, producing 3½ to 4 pts. of whipped cream. Weight each 3 lbs.



Whippets Chargers
For Kidde machine. 25 in box.



WINE TAGS

Brass finish with black enamel lettering. Available with inscriptions for the following wines:

Angelica	Vermouth	Port
Apple	Currant	Tokay
Burgundy	Cherry	Vin-Rouge
Calienti	Loganberry	White Port
Claret	Muscatel	W D
Sauterne	Raspberry	

No. 42—Cast Iron Steak Weight

Made of cast iron, rustproof plated, with a wooden handle which prevents handle from getting hot. Gives steak an appetizing grilled effect and keeps it from curling up.



WOODENWARE

OVAL STEAK PLANKS



Cat. No.	Grooved Size	Packed	Weight
610	6½ x 10 in.	2 doz.	20 lbs.
812	8½ x 12 in.	2 doz.	26 lbs.
914	9½ x 14 in.	2 doz.	40 lbs.
916	9½ x 16 in.	2 doz.	44 lbs.
1016	10½ x 16 in.	2 doz.	48 lbs.
1118	11½ x 18 in.	2 doz.	50 lbs.
1220	12½ x 20 in.	2 doz.	70 lbs.

BUY
Brodie
QUALITY



WOODEN PADDLES

Cat. No. 157

Size
20 in.
24 in.
30 in.
36 in.
42 in.
48 in.
54 in.
60 in.

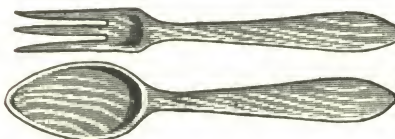


SALAD BOWLS

Extra deep polished salad bowls for serving Salads, Fruits, Nuts, etc.

Sizes 6"-7"-8"-9"-10"-11"-12"-13"-15"-17"

FRENCH SALAD SETS



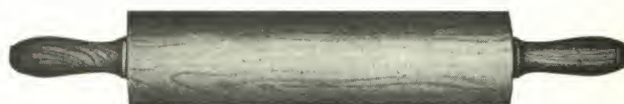
Forks and Spoons in Hard Maple or Genuine Cherrywood. 10" and 12" sizes.

WOODEN WINE COOLER



Seasoned wood cooler. 9½" x 7½" inner dimensions.

Walnut finish Cat. No. 563



ROLLING PINS	# 10	2 ¾" x 10"
Revolving Handles	# 12	3" x 12"
	# 15	3 ½" x 15"
	# 18	3 ½" x 18"

MISCELLANEOUS FOUNTAIN ITEMS



FOUNTAIN CUPS AND HOT DRINK CUPS

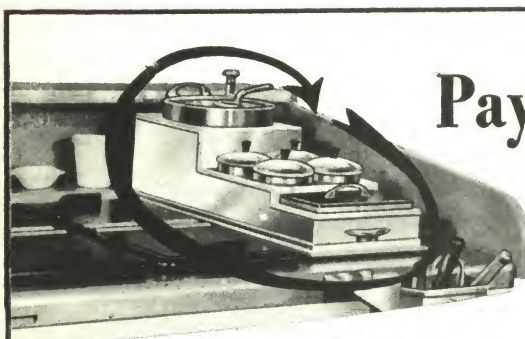
Approximate Capacity in Oz.	Stock No.	ROLLED RIM SODA CUPS	QUANTITY	
			Per Tube	Per Case
5	5R	Cone Shaped, Rolled Rim	200	5000
6	6R	" " " "	200	5000
8	8R	" " " "	250	2500
10	10R	" " " "	250	2500
12	12R	" " " "	250	2500
14	14R	" " " "	250	2500
ROLLED RIM SUNDAE DISHES				
6	6SR	Rolled Rim Sundae Dish.	250	2500
8	8SR	" " " "	250	2500

Stock No.	HOLDERS FOR ROLLED RIM CUPS	For Cup and Dish No.
6HM	Stainless Steel Holder.....	5R, 6R, 8R Cups
12HM	" " "	10R, 12R, 14R, Cups
8SHM	" " "	6SR, 8SR Dishes
6H	Black Plastic Holder.....	5R, 6R, 8R, Cups
12H	" " "	10R, 12R, 14R, Cups

BUY

Brodie

QUALITY

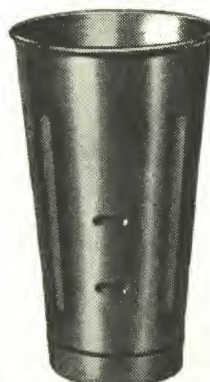


Fountainette

Every small or large restaurant or any other food service place where price and space are important items, the Helmo-Lacy Cabinet Fountainette gives them a soda fountain. Any stop with a standard freezer cabinet can serve sundaes, shakes and malted milks with the addition of a Helmo-Lacy Fountainette. This compact unit fits into any standard size freezer cabinet. Designed and engineered to provide controlled temperature areas for all fountain ingredients. The body of this cabinet is made from a special aluminum alloy, selected for its beauty, structural strength and favorable temperature conductivity. The unit includes the following standard accessories, stainless steel syrup pump, four 40 oz. china bowls with attractive metal covers and self-contained stainless steel serving ladles, and one stainless steel milk storage well with cover. (2 qt. bottle capacity). All parts and units are removable for easy cleaning. All parts are standard and may be replaced in case of loss or breakage. Dimensions over-all 25 in. long 11½ in. wide, 16½ in. deep.

**Pays for
Itself**

Other fountain items
listed alphabetically in
miscellaneous section.



STAINLESS STEEL Malted Cups

Standard dimensions to fit any drink-mixer. One-piece seamless drawn container with no seams or welds to permit accumulation of dirt or bacteria. Heavy double-capped bottom insures balance and long wear. Four vertical indentations with 6 and 12 ounce graduated measuring marks. Resists most common acid conditions present at the soda fountain.

MISCELLANEOUS ITEMS

POM TONGS



Made of stainless steel.

The ideal tong for handling and serving hot foods.
Protects the hands from heat. Saves time and mishaps.

Catalogue No.	Length
4006	6
4009	9
4012	12

UTILITY TONGS



No. 20 - Length, Overall, 7 3/4"

SERV-A-PIK



No. 86

JUST PRESS TOP
AND OUT POPS A TOOTHPICK
6" high — 3 1/2" dia. base.

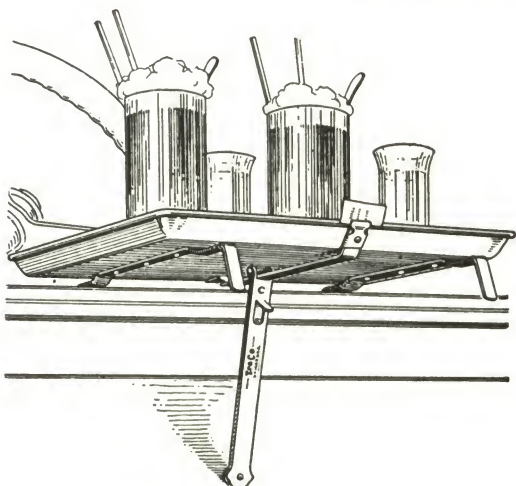
No. 189—Flat Hotel Toothpicks —

— No. 189—Round Hotel Toothpicks



Made of selected Maine forest White Birch and packed under strict sanitary conditions. Extremely thin ends. Hotel size, 2500 per box. 24 boxes to case.

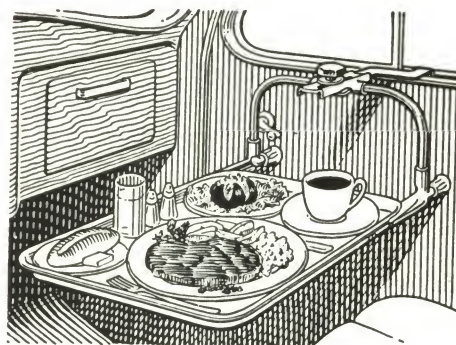
TRAYS FOR DRIVE-IN SERVICE



No. 12 (11x14)

No. 13 (12x17)

Check the exclusive features of the new TraCo, 1948 improved design of the original tray that made drive-in service possible. It fits all cars—new models and old. Attaches outside or inside all car doors. Quicker handled, easier adjusted, sturdier. Improves service.



No. 20 (11x14)

No. 21 (12x17)

This TraCo Inside Tray, with improved locking device and offset arm, allows more room and comfort for customer. Easily fits all type closed cars, with window up or down. Sturdily constructed and handsome.

MISCELLANEOUS ITEMS

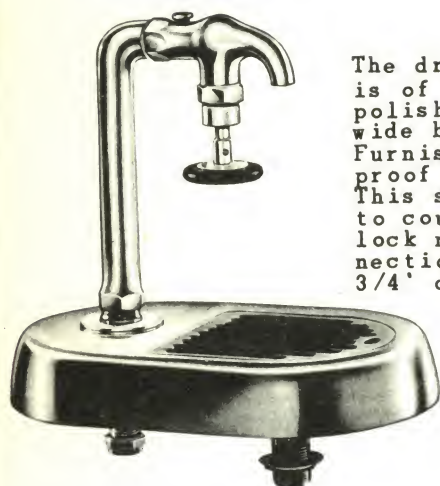


Fig. 250

The drain receptacle is of Tenzaloy highly polished and is $7\frac{1}{2}$ " wide by $11\frac{1}{2}$ " long. Furnished with splash proof aluminum grill. This station is fastened to counter top by use of lock nut on $\frac{1}{2}$ " inlet connection and lock nut on $\frac{3}{4}$ " drain connection.

**COUNTER TOP
WATER STATION**



Fig. 210

PRONG LEVER GLASS FILLER

Cast brass, chrome plated. Center of spout to end of body 4". Volume control, sizes $\frac{3}{8}$ " and $\frac{1}{2}$ " I.P.T. Female Wt. 1 lb. 2 oz.

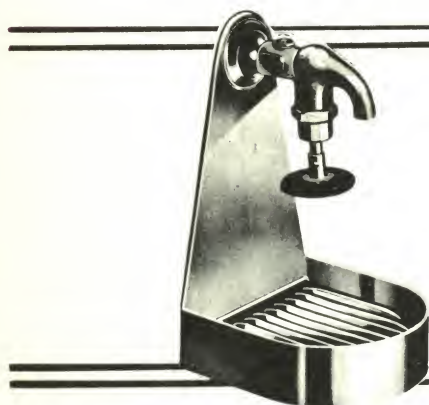


Fig. 299

GLASS FILLER WATER STATION

Drip Pan made of Permbrite which is acid resisting and lighter than Aluminum. Looks like highly polished Chrome Plate. Splash proof grill is Aluminum. Furnished complete with Fisher Fig. 202F Glass Filler Faucet. Water inlet $\frac{1}{2}$ " I.P. Male water outlet Drain in bottom $\frac{1}{2}$ " I. P. Female. Can also be furnished on request with $\frac{3}{8}$ " I. P. female drain in back.



SWING-SPOUT WORKBOARD FAUCET

No. 723A — Swing Spout Faucet — 5" Spout

No. 728B — Swing Spout Faucet — 12" Spout

Wall connection. $\frac{1}{2}$ " I.P.S. female inlets on 8" centers. Indexed handles. Chrome plated.



SWING SPOUT WORKBOARD FAUCETS

No. 722A — Faucet with a $5\frac{1}{2}$ " Spout

No. 722B — Faucet with a $9\frac{1}{2}$ " Spout

No. 722C — Faucet with a $12\frac{1}{2}$ " Spout

Base connection tapped $\frac{3}{8}$ " pipe thread. $1\frac{3}{4}$ " centers with lock nuts. Indexed handles. High polish — chrome plated.

POTS AND PANS



STAINLESS STEEL UTENSILS

PITCHERS

Straight sided shape with seamlessly formed dripless pouring spout, clean and sanitary. Formed strap type handle securely welded to body. Ideal bedside pitcher or pouring container.

No.	Cap. Qts.	Inside Top Dia. In.	Outside Bott. Dia. In.	Height In.	Std. Pack.	Ship. Wt. Lbs.
932	2½	5	4½ ¹⁵ / ₁₆	6½	4	7
934	4	6½	6 ⁷ / ₁₆	7½ ⁷ / ₈	4	10



WATER PITCHERS

Graceful modern design water, milk or fruit juice Pitchers. Round, tubular stainless steel handles securely spot welded to body. Wide, open top to facilitate cleaning. With and without ice lip. Butler satin finish.

No.	Cap. Qts.	Body Dia. In.	Height To Lip In.	Std. Pack.	Ship. Wt. Lbs.
473 (W/O Ice Lip)	2½	6¼	7	4	8
474 (W/O Ice Lip)	4	7 ³ / ₈	7¼	4	13
643 (W/Ice Lip)	2½	6¼	7	4	8
644 (W/Ice Lip)	4	7 ³ / ₈	7¼	4	13

COFFEE SERVER

Medium size Banquet Server, milk or fruit juice container. Round, dripless pouring spout. Butler satin finish, stainless steel. Tight fitted lift off cover. Tubular stainless handle.

No.	Cap. Qts.	Body Dia. In.	Height W/Cover In.	Std. Pack.	Ship. Wt. Lbs.
382	2½	6¼	7½	4	12



URN CUP...



Number	Quarts	Inches
S-4.....	4	8 ³ / ₈ x 6 ¹ / ₈

TEA POTS... (Individual)



Number	Ounces	Inches
S-10 — Hinged Cover.....	11	2 ³ / ₈ x 3 ¹ / ₈

COFFEE SERVER

Large banquet size coffee server. Clean, silvery appearance that will not tarnish or discolor. Tubular stainless steel handle securely welded to body. Round dripless pouring spout. Bakelite knob.

No.	Cap. Qts.	Body Dia. In.	Height W/Cover In.	Std. Pack.	Ship. Wt. Lbs.
384	4¼	6¼	11¼	4	14



STAINLESS STEEL UTENSILS

STEAMTABLE PANS (Full Size)

Oblong steamtable or storage pans of heavy gauge for durable clean sanitary service. Enhances cafeteria food display — not chip or peel. Open sanitary beaded edges.

No.	Cap. Qts.	One Pan To Fit Opng. In.	Top Size Overall, In.	Depth In.	Std. Pack.	Sh. Wt.
1015	5 $\frac{1}{4}$	9 $\frac{1}{4}$ x 15 $\frac{3}{4}$	10 x 16 $\frac{1}{16}$	2 $\frac{1}{4}$	6	1
1044	8 $\frac{1}{4}$	9 $\frac{1}{4}$ x 15 $\frac{3}{4}$	10 x 16 $\frac{1}{16}$	4	6	1
1020	7 $\frac{1}{4}$	11 $\frac{7}{8}$ x 19 $\frac{7}{8}$	12 $\frac{5}{8}$ x 20 $\frac{5}{8}$	2 $\frac{1}{4}$	6	1
1048	14 $\frac{1}{2}$	11 $\frac{7}{8}$ x 19 $\frac{7}{8}$	12 $\frac{5}{8}$ x 20 $\frac{5}{8}$	4	6	1

STEAMTABLE PANS (Half Size)

Half size pans, two pans fit full size opening. Nest for convenient space saving storage. Available in various depths. (Flat Cover No. 902 fits Nos. 1012-1040-1046.)

No.	Cap. Qts.	Two Pans Fit Opening, In.	Top Size Overall, In.	Depth In.	Std. Pack.	Sh. Wt.
1010	2 $\frac{1}{2}$	9 $\frac{1}{4}$ x 15 $\frac{3}{4}$	8 $\frac{5}{16}$ x 10	2 $\frac{1}{8}$	6	1
1038	5	9 $\frac{1}{4}$ x 15 $\frac{3}{4}$	8 $\frac{5}{16}$ x 10	4	6	1
1012	4 $\frac{1}{4}$	11 $\frac{7}{8}$ x 19 $\frac{7}{8}$	10 $\frac{5}{16}$ x 12 $\frac{5}{8}$	2 $\frac{1}{4}$	6	1
1040	7 $\frac{1}{4}$	11 $\frac{7}{8}$ x 19 $\frac{7}{8}$	10 $\frac{5}{16}$ x 12 $\frac{5}{8}$	4	6	1
1046	11	11 $\frac{7}{8}$ x 19 $\frac{7}{8}$	10 $\frac{5}{16}$ x 12 $\frac{5}{8}$	6	6	1

STEAMTABLE PANS (Quarter Size)

Four pans fit 11 $\frac{7}{8}$ " x 19 $\frac{7}{8}$ " opening or may be used in combination with half size pans. Three depths. Multiple pans furnish flexibility of arrangement and maximum of serving capacity. (Cover No. 904 fits all sizes.)

No.	Cap. Qts.	Four Pans Fit Opening, In.	Top Size Overall, In.	Depth In.	Std. Pack.	Sh. Wt.
742	2	11 $\frac{7}{8}$ x 19 $\frac{7}{8}$	6 $\frac{5}{16}$ x 10 $\frac{5}{16}$	2 $\frac{1}{2}$	4	1
744	3 $\frac{1}{4}$	11 $\frac{7}{8}$ x 19 $\frac{7}{8}$	6 $\frac{5}{16}$ x 10 $\frac{5}{16}$	4	4	1
746	4 $\frac{3}{8}$	11 $\frac{7}{8}$ x 19 $\frac{7}{8}$	6 $\frac{5}{16}$ x 10 $\frac{5}{16}$	6	4	1

STEAMTABLE PANS (Third Size)

Three pans fit 11 $\frac{7}{8}$ " x 19 $\frac{7}{8}$ " opening or may be used in combination with sixth size pans. Available in three depths. Tapes to nest for space saving storage. When used with sixth size adaptor bar required. (Flat Cover No. 903 fits all sizes.)

No.	Cap. Qts.	Three Pans Fit Opening, In.	Top Size Overall, In.	Depth In.	Std. Pack.	Sh. Wt.
732	2 $\frac{3}{4}$	11 $\frac{7}{8}$ x 19 $\frac{7}{8}$	6 $\frac{7}{8}$ x 12 $\frac{5}{8}$	2 $\frac{1}{2}$	6	1
734	4 $\frac{1}{4}$	11 $\frac{7}{8}$ x 19 $\frac{7}{8}$	6 $\frac{7}{8}$ x 12 $\frac{5}{8}$	4	6	1
736	6 $\frac{1}{2}$	11 $\frac{7}{8}$ x 19 $\frac{7}{8}$	6 $\frac{7}{8}$ x 12 $\frac{5}{8}$	6	3	1

STEAMTABLE PANS (Sixth Size)

Six pans fit 11 $\frac{7}{8}$ " x 19 $\frac{7}{8}$ " opening or may be used in combination with third size pans. Three depths for maximum utilization. Adaptor bars required. (Cover No. 906 fits all sizes.)

No.	Cap. Qts.	Six Pans Fit Opening, In.	Top Size Overall, In.	Depth In.	Std. Pack.	Sh. Wt.
762	1 $\frac{1}{4}$	11 $\frac{7}{8}$ x 19 $\frac{7}{8}$	6 $\frac{5}{16}$ x 6 $\frac{7}{8}$	2 $\frac{1}{2}$	6	1
764	2	11 $\frac{7}{8}$ x 19 $\frac{7}{8}$	6 $\frac{5}{16}$ x 6 $\frac{7}{8}$	4	6	1
766	2 $\frac{3}{4}$	11 $\frac{7}{8}$ x 19 $\frac{7}{8}$	5 $\frac{5}{16}$ x 6 $\frac{7}{8}$	6	6	1

SALAD TABLE PANS

Two sizes available, ideal for sandwich spreads, storage containers. Open sanitary top beaded edge. (1004-1005 with corner top edge.)

No.	No.	No.	Top Size Overall, In.	Will Fit Opening Size, In.	Depth In.	Std. Pack.	Sh. Wt.
Less Cover	With Cover	Cover Only					
1004	1005	1004 $\frac{1}{2}$	5 $\frac{1}{4}$ x 7 $\frac{3}{8}$	4 $\frac{1}{2}$ x 6 $\frac{3}{8}$	3	6	1
1006	1007	1006 $\frac{1}{2}$	6 $\frac{3}{8}$ x 6 $\frac{3}{8}$	5 $\frac{1}{8}$ x 5 $\frac{1}{8}$	3	6	1

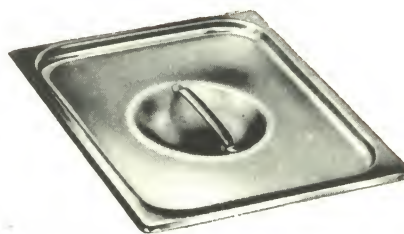
STAINLESS STEEL UTENSILS

III

FLAT COVERS (For Steamtable Pans)

Pan covers with counter sunk strap handles furnish satisfactory covers for food pans. Die-stamped of rigid design, permit stacking pans one atop the other.

	To Fit Pan Numbers	Outside Size In.	Std. Pack.	Ship. Wt. Lbs.
(Half)	1012-1040-1046	10 x 12 $\frac{3}{8}$	6	12
(Third)	732-734-736	6 $\frac{1}{2}$ x 12 $\frac{3}{8}$	6	9
(Quarter)	742-744-746	6 $\frac{1}{8}$ x 10	4	4
(Sixth)	762-764-766	6 x 6 $\frac{1}{2}$	6	4 $\frac{1}{2}$



ADAPTOR BAR

Die stamped of heavy gauge furnishes rigid filler and supporting bar across width of 11 $\frac{7}{8}$ " opening. Use with quarter and sixth size steamtable pans.

No.	Size For 11 $\frac{7}{8}$ " Opening	For Use With Pan Numbers	Std. Pack.	Ship. Wt. Lbs.
700		742-744-746 762-764-766	6	2

Pans are interchangeable within 12x20 inch top openings. Available in series of FULL; TWO-THIRD; ONE-HALF; ONE-THIRD; ONE-FOURTH; ONE-SIXTH SIZES—Depths of 2 $\frac{1}{2}$ ", 6", 8".

Designed for Quality . . Beauty . . Adaptability

FULL	$\frac{1}{2}$	$\frac{1}{2}$	$\frac{1}{3}$	$\frac{1}{3}$	$\frac{1}{3}$
------	---------------	---------------	---------------	---------------	---------------

PRINT OF PARTIAL PAN COMBINATIONS

INTERCHANGEABLE FOR DAILY FOOD "LOAD" & MENU NEEDS

$\frac{1}{4}$	$\frac{1}{2}$	$\frac{1}{6}$	$\frac{1}{6}$	$\frac{1}{6}$	$\frac{1}{3}$	$\frac{1}{6}$	$\frac{1}{6}$	$\frac{1}{6}$	$\frac{1}{3}$	$\frac{1}{6}$	$\frac{1}{6}$	$\frac{1}{3}$	$\frac{1}{6}$	$\frac{1}{6}$	$\frac{1}{3}$	$\frac{1}{6}$	$\frac{1}{6}$
$\frac{1}{4}$	$\frac{1}{4}$	$\frac{1}{6}$	$\frac{1}{6}$	$\frac{1}{6}$	$\frac{1}{3}$	$\frac{1}{6}$	$\frac{1}{6}$	$\frac{1}{6}$	$\frac{1}{3}$	$\frac{1}{6}$	$\frac{1}{6}$	$\frac{1}{3}$	$\frac{1}{6}$	$\frac{1}{6}$	$\frac{1}{3}$	$\frac{1}{6}$	$\frac{1}{6}$

STEAMTABLE PAN COVERS

Lift off type dome covers for full and half size meat pans. Fits deep style steamtable pans to make covered roaster. Fine satin finish.

No.	Fits Pans No.	For Pan Size	Ht. In.	Std. Pack.	Ship. Wt. Lbs.
912	1012-1040-1046	10 $\frac{5}{16}$ x 12 $\frac{5}{8}$	2 $\frac{1}{4}$	2	5
915	1015-1044	10 x 16 $\frac{5}{16}$	2 $\frac{1}{4}$	2	7
920	1020-1048	12 $\frac{5}{8}$ x 20 $\frac{5}{8}$	2 $\frac{1}{4}$	2	11



STEAMTABLE INSETS

and vegetable insets of extra heavy gauge, will not easily dent, and to withstand hard usage. Furnished with or without covers. ers furnished with ladle opening. Fine satin finish inside and ide, Open half round sanitary beaded edge.

No. Less Cover	No. With Cover	Cap. Qts.	Outside Top Dia. In.	Fit Open. In.	Depth Under Shoulder	Std. Pack.	Ship. Wt. W/C	Wt. Lbs. L/C
705	785	3	5 $\frac{7}{8}$	5	5 $\frac{1}{2}$	6	13	10
706 $\frac{1}{2}$	786 $\frac{1}{2}$	4 $\frac{1}{2}$	7 $\frac{11}{16}$	6 $\frac{1}{2}$	6 $\frac{1}{4}$	6	18	14
708 $\frac{1}{2}$	788 $\frac{1}{2}$	7 $\frac{1}{2}$	9 $\frac{5}{8}$	8 $\frac{1}{2}$	6 $\frac{1}{4}$	6	24	19
709	789	9	10 $\frac{11}{16}$	9	6 $\frac{1}{4}$	4	22	16
710 $\frac{1}{2}$	790 $\frac{1}{2}$	11 $\frac{1}{4}$	11 $\frac{5}{8}$	10 $\frac{1}{2}$	6 $\frac{1}{4}$	4	25	18



RESTAURANT AND

Brodie's Inc.

HOTEL SUPPLIES



STAINLESS STEEL UTENSILS

FOOTED SERVING BOWLS

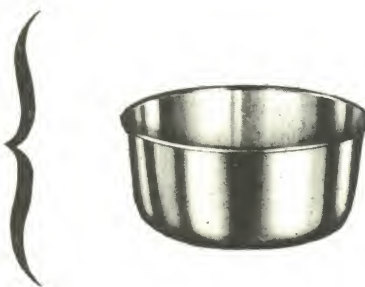
For ice service, salad service. Tom and Jerry Bowl, large size as Punch Bowl. High mirror polish. Round beaded top edge. Securely spot welded footed base. Permanent finish, that will not tarnish or discolor.

No.	Cap. Qts.	Top Dia. In.	Foot Base Dia. In.	Overall Height	Std. Pack.	Ship. Wt. Lbs.
1172	3	9 $\frac{1}{8}$	5	4 $\frac{3}{4}$	4	9
1173	5	11 $\frac{1}{4}$	7	5 $\frac{7}{8}$	4	12
1174	13 $\frac{1}{2}$	14 $\frac{1}{2}$	7 $\frac{1}{2}$	8 $\frac{1}{8}$	1	6

UTILITY BOWL

Room Service ice bowl, mixing bowl, utility storage, etc. Will fit several makes of Household Food Mixers.

No.	Cap. Qts.	Outside Top Dia. In.	Bottom O. Dia. In.	Depth In.	Std. Pack.	Ship. Wt. Lbs.
350	3	8 $\frac{1}{2}$	6	3 $\frac{15}{16}$	6	8



MIXING BOWLS

For mixing and storing salads, sauces, batter, etc. Strong and durable, will not chip, peel, or wear. Bright lustrous finish lasts forever. (Flat bottom bearing surface.) Top rolled beaded edge.

No.	Cap. Qts.	Top Dia. In.	Bottom Dia. In.	Depth In.	Std. Pack.	Ship. Wt. Lbs.
347	1 $\frac{1}{2}$	7 $\frac{3}{8}$	2 $\frac{1}{2}$	3 $\frac{1}{8}$	6	6
349	3	9 $\frac{1}{8}$	3 $\frac{1}{2}$	4 $\frac{1}{8}$	6	8
351	5	11 $\frac{3}{16}$	4 $\frac{3}{8}$	4 $\frac{7}{8}$	6	12
354	13 $\frac{1}{2}$	14 $\frac{1}{2}$	5 $\frac{1}{8}$	6 $\frac{5}{8}$	6	26

MILK or BATTER CANS...

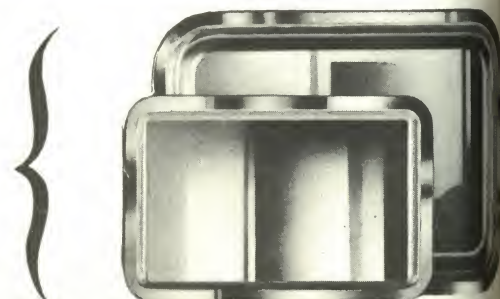
Number	Inches	Quarts
S-100.....	3 $\frac{3}{4}$ x 6	1
S-200.....	4 $\frac{1}{4}$ x 7	2
S-400.....	5 $\frac{1}{4}$ x 9 $\frac{1}{2}$	4



OBLONG TRAYS

Two popular sizes of Serving Trays. Hospital bed side or instrument trays. Ideal oblong cocktail trays. Beautiful butler satin finish. Finished smooth edges.

No.	Outside Length In.	Outside Width In.	Height In.	Std. Pack.	Ship. Wt. Lbs.
1141	11 $\frac{3}{4}$	7 $\frac{3}{4}$	9 $\frac{1}{16}$	12	14
1142	14 $\frac{3}{4}$	10 $\frac{3}{4}$	3 $\frac{3}{4}$	12	21



STAINLESS STEEL UTENSILS

BAIN MARIE POTS

and storage or bain marie Pots, with or without covers. Ideal for table storage, hot or cold. Clean, sanitary, unbreakable. Will not rust or peel. Foods may safely be stored in stainless steel indefinitely without concern for taste or taint of the food or vessel. Seamless, with type beaded top edge. Heavy gauge for durability.

No. Without Cover	No. With Cover	Cap. Qts.	Inside Top Dia. In.	Inside Depth In.	Std. Pack.	W/O Cover Ship. Wt.	W/Cover Ship. Wt.
601	671	1 1/4	4 1/16	5 5/8	6	8 lbs.	11 lbs.
602	672	2 1/4	5 1/16	6 1/4	6	10 lbs.	13 lbs.
603	673	3 1/2	5 7/8	6 7/8	6	11 lbs.	14 lbs.
604	674	4 1/2	6 1/2	7 7/8	6	13 lbs.	17 lbs.
606	676	6	7 3/16	8 5/8	6	17 lbs.	22 lbs.
608	678	8	8 1/4	9	4	14 lbs.	18 lbs.
612	681	11	9	10 1/4	4	16 lbs.	22 lbs.
617		17 1/2 Oz.	3	4 3/8	12	8 lbs.	



DISPLAY OR BAKE PANS

Round cornered tapered to nest, Display Pans or Baking Pans. Storage or display for butcher meat and super market display cases.

No.	Size Top Length In.	Outside Width In.	Size Top Length In.	Inside Width In.	Depth In.	Std. Pack.	Ship. Wt. Lbs.
1014	13	10	12 1/4	9 1/4	2	6	15
1017	15	10	14 1/4	9 1/4	2	6	17
1060	15 3/4	11 5/8	14 3/4	10 5/8	2 1/2	6	17

STOCK OR DEEP SAUCE POTS

Deep style, made of Thermo-Ply (3 ply) stainless steel. Heavy duty stainless tubular handles securely welded to body. Cook evenly without scorching. (No. 268 and No. 272 of No. 20 gauge; No. 274 and No. 276 of No. 18 gauge).

No. Without Cover	No. With Cover	Cap. Qts.	Inside Top Dia. In.	Inside Depth In.	Std. Pack.	Ship. Wt. Lbs.
166	266	6	8 3/4	5 1/4	6	16
168	268	8	9 1/2	6 1/2	4	20
172	272	12	9	10 1/4	2	11
174	274	15	10 1/16	11	2	19
176	276	24	12 7/8	11 5/8	2	23



Economy Stainless Steel Ware

Sauce Pans

Dia.	Diam.	Depth	Cap.
101R	5 1/4 in.	3 in.	1 qt.
102R	6 5/8 in.	4 3/4 in.	2 qt.
113R	8 1/8 in.	3 3/4 in.	3 qt.
114R	8 1/8 in.	5 in.	4 qt.
116R	10 1/4 in.	4 3/4 in.	6 qt.

COVERS FOR ABOVE

No. 87R	Fits No. 101R
No. 88R	Fits No. 102R
No. 72R	Fits No. 113R & 114R
No. 94R	Fits No. 116R



Mixing Bowls

No.	Diameter	Depth	Capacity
245R	7 1/4 in.	3 1/2 in.	1 1/2 qt.
246R	9 in.	4 in.	3 qt.
247R	11 in.	4 1/2 in.	5 qt.

STAINLESS STEEL BUFFET SERVICE



Escoffier Buffet Oblong Chafing Dish

Number

S-2002A.....6 pints with 16" food pan

Escoffier Buffet Oblong Chafing Dish

Number

Size

B1-2002A 6 pints with 16" food pan



Empire Style Chafing Dish

Number

Capacity and Size

S-1310A1..... $\frac{3}{4}$ pt. with 4 $\frac{1}{2}$ " food pan
 S-1310A2.....1 $\frac{1}{2}$ pts. with 5 $\frac{1}{2}$ " food pan
 S-1310A3.....3 pts. with 8" food pan
 S-1310A4.....6 pts. with 10" food pan

Empire Style Chafing Dish

Number

Size Cap. Pts.

B1-1310A1 with 5 $\frac{1}{2}$ " food pan 1 $\frac{1}{2}$
 B1-1310A2 with 8" food pan.. 3
 B1-1310A3 with 10" food pan 6



All Legion Stainless Steel Chafing Dishes are equipped for alcohol or canned heat. They can be set on wagons and used to serve in the dining room or for private parties.



Oblong Buffet Chafing Dish

Number

Capacity and Size

S-20251.....2 gallons with 18 $\frac{1}{2}$ " food pan
 S-20252.....3 gallons with 22" food pan

Oblong Buffet Chafing Dish

Number

Size

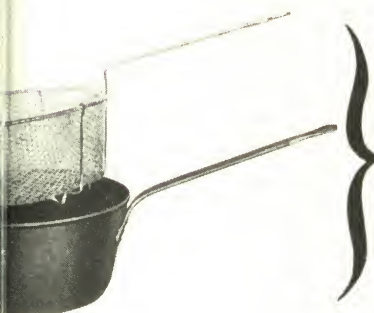
B1-20021.....2 gallons with 18 $\frac{1}{2}$ " food pan
 B1-20022.....3 gallons with 22" food pan
 2 Gal. — One Burner Only

ITEMS ON THIS PAGE AVAILABLE IN STAINLESS STEEL OR BI-METAL CONSTRUCTION.

BI-METAL CONSTRUCTION FEATURES STAINLESS STEEL INTERIOR WITH GLEAMING COPPER FINISHED EXTERIOR.

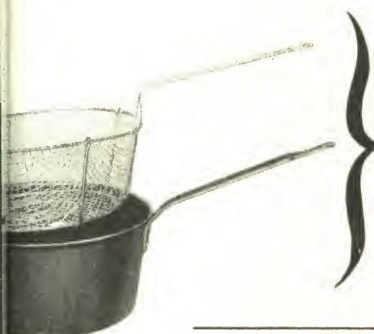
CODE: S- ALL STAINLESS
 BI- BI-METAL

STEELWARE UTENSILS



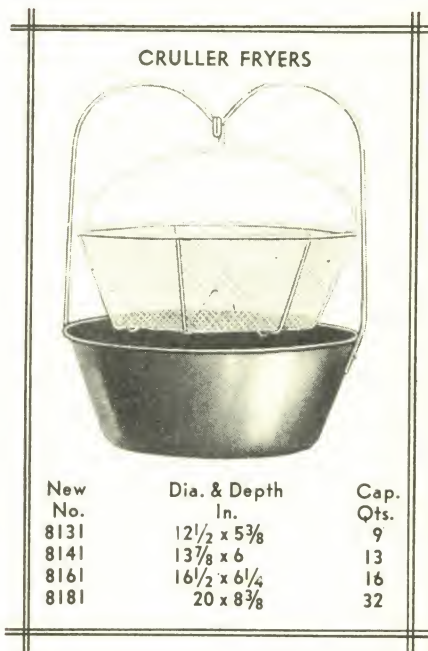
HEAVY DUTY FRYERS

New No.	Dia. & Depth In.	Cap. Qts.
8109	9 x 4 1/2	3 1/2
8110	9 3/4 x 4 1/2	4 1/2
8112	11 1/2 x 5	6 1/2
8113	12 1/2 x 5 3/8	9
8114	13 7/8 x 6	13
8116	15 7/8 x 7	20



HANDY FRYER

New No.	Dia. & Depth In.	Cap. Qts.
8091	9 x 4 1/2	4
8101	9 3/4 x 4 1/2	5
8121	11 1/2 x 5	8



CRULLER FRYERS

New No.	Dia. & Depth In.	Cap. Qts.
8131	12 1/2 x 5 3/8	9
8141	13 7/8 x 6	13
8161	16 1/2 x 6 1/4	16
8181	20 x 8 3/8	32

COVERED ROAST PANS*

Extra Heavy Black Steel

No.	Dimensions In.	Net Wgt. Lbs. Ea.
9840	18 x 12 x 9	11 3/4
9845	20 x 14 x 9	14
9848	20 x 16 x 9	15
9850	24 x 16 x 9	15 1/2
9855	20 x 18 x 9	14 3/4
9860	20 x 20 x 9	17
9865	24 x 22 x 9	20 1/2



Other sizes available on special order.

ROAST PANS*

Extra Heavy Black Steel

No.	Dimensions In.	Net Wgt. Lbs. Ea.	No.	Dimensions In.	Net Wgt. Lbs. Ea.
2005	16 x 11 x 3	4 3/4	2034	18 x 18 x 3 1/2	8 1/4
2010	18 x 12 x 3 1/2	5 1/2	2035	20 x 18 x 3 1/2	8 1/2
2012	20 x 12 x 3 1/2	5 3/4	2037	22 x 18 x 3 1/2	9 1/4
2014	19 x 13 x 3 1/2	5 3/4	2040	24 x 18 x 3 1/2	9 1/2
2015	18 x 14 x 3 1/2	6	2043	22 x 19 x 3 1/2	9 1/2
2020	20 x 14 x 3 1/2	6 1/4	2045	20 x 20 x 3 1/2	9 1/4
2023	16 x 16 x 3 1/2	6	2046	22 x 20 x 3 1/2	10
2024	18 x 16 x 3 1/2	7	2048	24 x 20 x 3 1/2	10 1/4
2025	20 x 16 x 3 1/2	8	2050	26 x 19 x 3 1/2	11 3/4
2030	22 x 16 x 3 1/2	8 3/4	2052	26 x 21 x 3 1/2	11 3/4
2031	24 x 16 x 3 1/2	8 1/4	2055	22 x 22 x 3 1/2	10 1/2
2033	26 x 17 x 3 1/2	10 1/2	2060	24 x 22 x 3 1/2	11



TINNED HOTEL WARE



SPONGE KETTLES

No.	Dia. & Depth Inside, In.	Cap. Qts.
6009	11 ⁷ / ₈ x 9 ³ / ₄	12
6010	13 x 10 ³ / ₄	16



CHOP SUEY BOWLS

No.	Dia. & Depth In.
8714	14 ¹ / ₂ x 4 ¹ / ₂
8716	16 ¹ / ₄ x 4 ³ / ₄
8718	18 x 4 ³ / ₈
8720	20 x 5 ¹ / ₄
8722	22 x 6
8724	24 x 6 ¹ / ₈
8726	26 x 6 ¹ / ₂
8728	28 x 7 ¹ / ₂



COLANDERS

No.	Dia. & Depth Inside, In.	Cap. Qts.
7310	13 ¹ / ₂ x 5 ³ / ₄	10
7314	15 ¹ / ₈ x 6 ¹ / ₂	12
7317	16 ¹ / ₂ x 6 ³ / ₄	16

UTENSILS OF DURABILITY AND ECONOMY

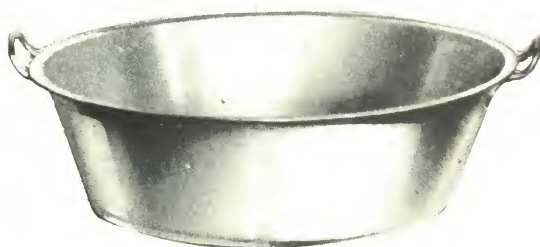
BUY Brodie QUALITY

MADE OF HEAVY CARBON STEEL



BEATING BOWLS

No.	Dia. & Depth Inside, In.	Cap. Qts.
6114	14 ¹ / ₄ x 6 ³ / ₄	12
6117	15 ³ / ₄ x 7 ¹ / ₄	16
6121	17 ³ / ₄ x 7 ³ / ₈	20



ROUND DISH PANS

No.	Dia. & Depth Inside In.	Cap. Qts.
Extra		
7514	15 x 5 ¹ / ₈	12
7517	16 ¹ / ₂ x 5 ³ / ₈	15
7521	18 ¹ / ₄ x 5 ⁷ / ₈	20
7530	20 x 6	24
7540	22 ⁵ / ₈ x 6 ⁷ / ₈	37
7560	25 ⁵ / ₈ x 7 ⁷ / ₈	44
7590	28 ¹ / ₂ x 11 ¹ / ₂	94



BAKER BOWLS

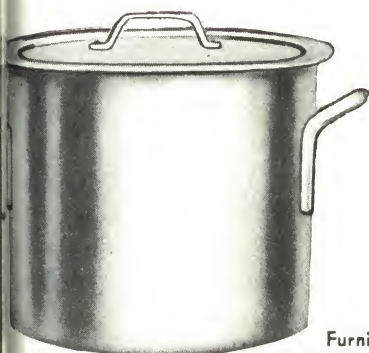
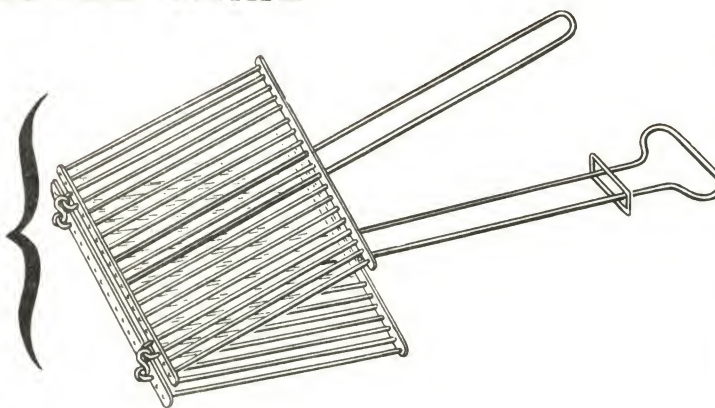
No.	Dia. & Depth Inside, In.	Cap. Qts.
7722	20 ⁷ / ₈ x 8 ³ / ₄	30
7725	23 ⁷ / ₈ x 10	45
7728	26 ⁷ / ₈ x 10 ³ / ₄	64
7731	29 ³ / ₄ x 11 ¹ / ₄	80

 RESTAURANT AND *Brodie's Inc.* HOTEL SUPPLIES

TINNED HOTEL WARE

BROILERS Wide Type

No.	Length of Ribs, In.	Width, In.	Length Overall In.
7021	8	11 1/4	20
7023	9 7/8	14	23
7025	12 1/4	17	27



HEAVY STOCK POTS

No.	Dia. & Depth In.	Cap. Gals.
6812	10 1/8 x 10 1/2	3 1/2
6818	11 x 11 1/4	4 1/2
6824	12 1/8 x 13	6
6836	14 x 16	10
6848	16 x 18	15
6872	18 x 19	20
6884	20 x 20	26
6896	22 x 20	32
	24 x 21 1/2	41

COVERS ONLY

To Fit Nos.	Cover Nos.
6812	7912
6818	7918
6824	7924
6836	7936
6848	7948
6860	7960
6872	7972
6884	7984
6896	7996

Furnished with Covers unless otherwise specified. When ordering with faucets prefix "F" to number

COLD HANDLE FRY PANS

No.	Top Dia. In.	Bottom Dia. In.	Depth In.
8839	6	4 1/8	1 1/4
8840	7 5/8	5 7/8	1 1/2
8841	8 3/8	6 1/2	1 3/4
8842	8 7/8	7 1/8	1 3/4
8843	9 1/2	7 1/2	1 3/4
8844	10	7 7/8	2
8845	11	8 1/8	2 1/4
8846	12	9 1/4	2 1/4
8847	13	10 3/4	2

STEELWARE FRY PANS



FRY PANS French Pattern

Top Diameter	Bottom Diameter	Depth	Handle Length
6 3/4"	4 1/2"	1 3/8"	8"
7 1/2"	5 1/8"	1 1/4"	8"
8 1/2"	5 1/2"	1 3/8"	9"
9 3/8"	6"	1 3/4"	10"
11"	7 5/8"	1 7/8"	10 1/4"
12 1/2"	8 3/4"	2"	11 3/4"

OYSTER FRY PANS

Extra Heavy

Supplied with side handles when specified

No.	Top. Dia. In.	Bottom Dia. In.	Depth In.	Handle Length In.
8216	16 1/2	14 1/2	2 3/4	20
8219	20 1/4	18	2 7/8	24 3/4



STAINLESS STEEL UTENSILS

BASINS . . . PUS



Number	Inches
S- 8.....	8 1/8 x 3 3/4 x 1 5/8
S-10.....	9 7/8 x 4 1/2 x 2 1/8
S-12.....	12 x 5 1/2 x 2 1/2.

**MADE FOR
HOSPITAL
USE**



SOLUTION BOWLS . . .

Number	Quarts	Inches
S-130.....	4 1/2	12 1/2 x 4
S-132.....	6	13 x 4 3/8
S-134.....	7	14 x 4 5/8
S-136.....	9	14 3/4 x 5

BEDSIDE TRAY



A small tray , tumbler and pitcher make this set ideal for use on bedside stands.



IRRIGATOR (With Handle)

Number	
S-20.....	
Quarts	Inches
2	5 x 7



SPONGE BOWLS . . .

Number	Ounces	Inches
S- 75.....	24	5 x 2 1/2
S-100.....	32	5 3/4 x 2 5/8
S-106.....	40	6 1/4 x 2 3/4
S-107.....	64	7 5/8 x 3 1/8

POLAR... VOLLRATH... CRUSADER



(Slip-over
Cover)

JARS . . . DRESSING

Number	Quarts	Inches
S-1.....	1 1/4	4 1/8 x 5 3/4
S-2.....	2 1/4	4 7/8 x 6 1/2
S-3.....	3 1/4	6 1/2 x 7
S-4.....	4 1/4	6 1/2 x 7 3/4
S-6.....	6 1/4	8 x 8 3/4
S-8.....	8 1/4	8 1/2 x 9 5/8

STAINLESS STEEL UTENSILS



FORCEP

JARS...

Number
S-72.....

Inches
7 ⁷/₈ x 2



SOLUTION

PITCHER...

Number
S-020.....

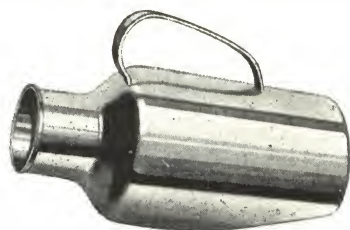
Quarts
2

Inches
4 ¹/₂ x 6 ⁵/₈

TRAYS...OBLONG



Number	Inches	Case Lot	Weight
S-10.....	10 x 6 ¹ / ₂ x ³ / ₄	12	11
S-13.....	13 ¹ / ₂ x 9 ³ / ₄ x ³ / ₄	12	21
S-15.....	15 ¹ / ₈ x 10 ⁵ / ₈ x ³ / ₄	12	25
S-16.....	16 ¹ / ₂ x 9 ³ / ₄ x ³ / ₄	12	29
S-17.....	17 x 11 ³ / ₈ x ³ / ₄	12	33
S-19.....	19 ¹ / ₈ x 12 ¹ / ₂ x ³ / ₄	6	20



URINAL...MALE

Number
S-5.....

Quarts
1 ¹/₂

Inches
4 ¹/₄ x 5 x 9

WATER

PAILS...



Number	Quarts	Inches
S-12.....	12	11 ¹ / ₂ x 9 ¹ / ₂
S-15.....	15	12 ¹ / ₈ x 10 ¹ / ₂

MADE FOR
HOSPITAL USE



TRAYS...CATHETER

Number
S- 83.....

Inches
8 ⁵/₈ x 3 ¹/₄ x 1 ³/₈

S-170.....

17 ¹/₈ x 4 ¹/₄ x 2 ¹/₄



PANS...BED

Number
S-00.....

Inches
12 ¹/₈ x 9 ³/₄ x 3 ³/₈

S-15.....

14 x 11 ¹/₂ x 4

CAST IRON COOKING UTENSILS

"Pre-Seasoned"

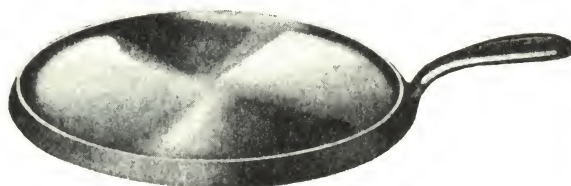
REGULAR SKILLET

Polished Inside, Top Edge and Handle

Catalog Number	Diameter Top Inches	Packed in Carton	Weight Carton Pounds
3	6½	4	6½
6	9⅛	4	12½
8	10½	4	16½
10	11¾	2	10½
14	15¼	1	10
20	20 with 2 Loop Handles. Packed in bulk.		



BUY Brodie QUALITY



REGULAR GRIDDLE

Polished Top, Top Edge and Handle

Catalog Number	Diameter Top Inches	Packed in Carton	Weight Carton Pounds
9	10½	4	20

The GRISWOLD TRADE MARK is a speaking emblem of proven service. It means dealing fairly and broadly with our trade. Practical experience has taught the buying public to look for a trade mark of proven worth. The GRISWOLD TRADE MARK is found only on the highest class, best made goods.

The store that carries GRISWOLD PRODUCTS makes friendly customers as well as repeat sales and good profits.

GRISWOLD

Since 1865

DUTCH OVEN WITH BAIL

Highly Polished Inside
Furnished Only with Pyrex Cover
With New Aluminum Trivet

Catalog Number	Diameter Top Inches	Depth Inches	Capacity Quarts	Meat Capacity Pounds	Weight Carton Pounds
8	10⅛	4	4½	5 to 7	8

At a glance through this "Visible Cooking Cover" you know how the food is cooking. It is the Pyrex heat-proof glass cover.



RESTAURANT AND

Brodie's Inc. HOTEL SUPPLIES

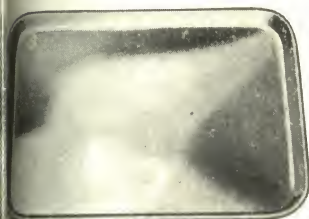
WEAR-EVER ALUMINUM



Oval Trays

New No.	(Outside) In. Size Top	(Inside) In. Depth
4574	20 x 16	7/8
4575	21 7/8 x 17 5/8	1
4576	24 1/8 x 19 1/8	1
4577	25 1/2 x 20 3/4	1 1/8
4578	27 5/8 x 22 3/4	1 1/8

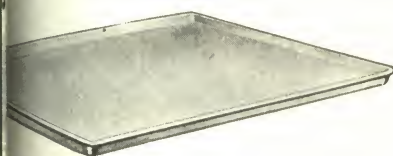
All oval trays furnished in extra hard metal (4S).



Trays

New No.	(Outside) In. Size Top	(Inside) In. Depth
A-4546	13 3/4 x 10 5/8	3/4
A-4547	16 3/8 x 12	7/8
A-4548	17 3/4 x 14	7/8
A-4849	20 1/2 x 15 1/4	1
A-4550	22 1/2 x 16 9/16	1

Light, strong, durable and good looking. Can't break nor chip. The Alumilite finish prevents smudging.



Seamless Bun and Display Pans (Natural Metal Finish)

New No.	Length In.	Width In.	Depth In.	Gage
5301	27 3/4	18 3/16	1	16
5300	25 3/4	17 3/4	1	16

Can be furnished with the Alumilite finish.

ALUMINUM PITCHERS

Pitchers with Cool Handles

New No.	Cap. Qts.
4671 1/2	1 1/2
4672 1/2	2 3/8
4673 1/2	3 1/4

(Natural Metal Finish)



Water Pitchers

New No.	Cap. Qts.
4651 1/2	1 1/2
4652 1/2	2 3/8
4653 1/2	3 1/4

These pitchers are also available in the Alumilite finish.



Pitchers with Cool Handles

New Cap. Qts.	No.
4633 1/2	3 1/2
4635	4 to shoulder 5 to brim



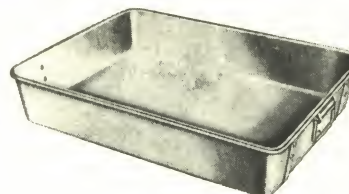
Utility Pans

New No.	Size Top (Outside) In.	Depth (Inside) In.
4412	9 3/4 x 13 3/4	2 3/16
4413	10 1/4 x 14 1/2	2 5/16
4414	10 7/8 x 15	2 1/4
4415	12 x 17 7/8	2 1/4



Seamless Baking Pans

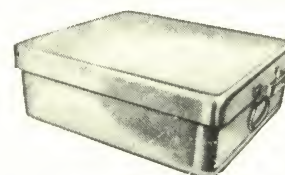
New No.	Size Top (Outside) In.	Depth (Inside) In.
4455	18 1/8 x 12 1/8	2
4456	22 7/8 x 13 1/2	2
4457	23 x 12 5/8	2
4458	24 1/8 x 14 1/8	3 1/2



Seamless Roast Pans

New No.	Size Top (Outside) In.	Depth (Inside) In.
4482	16x20	4 1/2
4482 1/2 *	16x20	4 1/2
4483	18x24	4 1/2
4483 1/2 *	18x24	4 1/2

*4482 1/2 and 4483 1/2 are equipped with six lugs, two on each end and one on each side, enabling 4482 and 4483, respectively, to be used as covers. Can be purchased in sets or individually.



Showing Nos. 4492 and 4493 as a Roast Pan and Cover

No.	Length (In.)	Width (In.)	Depth (In.)
4492—Cover	21 5/8	18 1/8	2 1/4
No.	Length (In.)	Width (In.)	Depth (In.)
4493—Pan	20 7/8	17 3/8	7



WEAR-EVER ALUMINUM

STEAM TABLE INSERTS



POTS

No.	Cap. Qts.	Fits Opening In.	Diam. Under Shoulder (Outside) In.	Width of Shoulder In.	Depth Below Shoulder (Outside) In.	Total Depth (Inside) In.
*4502½	2½	4½	4½	¾	6	7½
4504	4	6½	6½	¾	6¾	8¾
4507	7	7½	7½	¾	7½	9½
4507½	7½	8¾	8¾	¾	6¾	8¾
4508	8	8½	8½	¾	6½	8½
*4508½	8¾	9½	9	¾	5¾	8½
4509	9	9½	9½	¾	5½	7½
4511	11	9¾	9¾	¾	6¾	9½
4511½	11½	10¾	10¾	¾	6¾	8½
4517½	17½	11¾	11¾	¾	7½	9¾

COVERS

No.	No.
*4502½-C to fit 4502½	
4504-C to fit 4504	
4507-C to fit 4507	
4507½-C to fit 4507½	
4508-C to fit 4508	
*4511-C to fit 4511	
4511½-C to fit 4511½	
4517½-C to fit 4517½	
*4511-C also fits No. 4509.	
*4189 Cover fits 4508½.	



Coffee Urn Filler Cup
(Alumilite Finish)

New No.	Cap. Qts.	Diam. (Inside) In.	Depth (Inside) In.	New No.	Cap. Quarts	Diam. Top (Inside) In.	Depth (Inside) In.
4614	4	7	6	5261	1	3¾	5
				5262	2	4¾	6¼
				5264	4	6	8¼

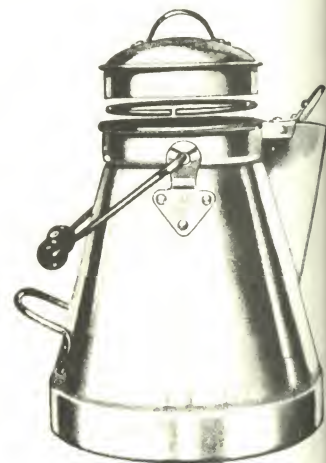
Measures



ALUMINUM COFFEE POTS

Equipped with bail handle with black wooden grip, steel tilting handle, spout cover with steel handle, and coffee bag ring.

No.	Cap. Qts.	Diam. Top (Inside) In.	Diam. Bot. (Outside) In.	Depth (Outside) In.
4706	6	5¾	9¼	9¾
4708	8	6½	10¾	10¾
4711	11	6¾	11¼	11
4714	14	7½	12¼	11¾
4718	18	7¾	13¼	12¾



Colanders



Perforated with ⅜-inch holes. Base firmly fitted to bowl with 16 spot welds.

No.	Cap. Qts.	Overall Diam. In.	Depth In.
4611	11	15	5¾
4616	16	16¾	7½



Semi-Heavy Food Containers

New No.	Cap. Qts.	Diam. (Inside) In.	Depth (Inside) In.
4371	1	4¼	4¼
4371½	1½	5	5¼
4372½	2¾	5¾	6¾
4373½	3½	6	7
4374½	4½	7	7¾
4376½	6½	8	8
4379	9	9	8¾

WEAR-EVER ALUMINUM

Heavy Round Braizers

New No.	Cap. Qts.	Diam. (Inside) In.	Depth (Inside) In.
4090	5	10	4
4092	8½	12	4½
4094	15	14	5¾
4096	18	16	5¾
4098	24	18	5½
4100	28	20	5½



Heavy Sauce Pots with Loop Handles

Cap. Qts.	Diam. (Inside) In.	Depth (Inside) In.
6½	9	6
8½	10	6¾
14	12	7½
20	13	8¾
26	14	9¾
34	16	10
44	18	10
60	20	11

Dimensions of Inside Pans

Heavy Sauce Pans with Long Handles



No.	Capacity Quarts	Diameter	Depth
4109	6½	9	6
4110	8½	10	5¾
4112	14	12	7½
4113	20	13	8¾
4114	26	14	9¾

Heavy Sauce Pans with Long and Loop Handles



No.	Capacity Quarts	Diameter	Depth
4132	14	12	7½
4133	20	13	8¾
4134	26	14	9¾
4136	34	16	10
4138	44	18	10

Semi-Heavy Stock Pots with Loop Handles



New No.	Cap. Gal.	Diam. (Inside) In.	Depth (Inside) In.
4303	3	10	9
4305	5	12	10½
4306	6	12	12¾
4310	10	14	16
4315	15	16	18
4320	20	18	19

Can be furnished with faucet if desired at additional cost.

Heavy Stock Pots with Spigots and Strainers

New No.	Cap. Qts.	Diam. (Inside) In.	Depth (Inside) In.
4252-B	25	12	13
4253 B	32	13	14¾
4254-B	40	14	15¼
4256 B	60	16	17½
4258-B	80	18	18¼
4260-B	100	20	18½



Heavy Stock Pots with Loop Handles

Cap. Qts.	Diam. (Inside) In.	Depth (Inside) In.
8	8	9½
11	9	10½
15	10	11
20	11	12 5/16
25	12	13
32	13	14¾
40	14	15¼
60	16	17½
80	18	18¼
100	20	18½
120	20	22
140	20	26
160	22	24½
200	24	26

s straight edge.

WEAR-EVER ALUMINUM

Shallow, Heavy Sauce Pans with Long Handles

No.	Capacity Quarts	Diameter	Depth
4018	2½	8	3
4020	5	10	4
4022	8½	12	4½
4024	15	14	5¾



WEAR-EVER ALUMINUM SAUCE POTS

With tightly rolled bead, loop handles, rounded sides. For stews, thick soups, meat gravies, etc. In sizes from 14 to 24 quarts.

No.	Cap. Qts.	Diam. Top (Inside) In.	Diam. Bot. (Outside) In.	Depth (Inside) In.
4464	14	12½	9½	7½
4467	17	12⅝	9⅞	8½
4471	21	13⅝	10⅞	8⅝
4474	24	14⅝	10⅝	9¾



Semi-Heavy Double Boilers

New No.	Cap. Qts.	Diam. Top (Outside)	Depth (Inside)
Dimensions of Inside Pans			
4355½	5½	8	8
Dimensions of Outside Pans			
4355½	8	8	7⅞



Semi-Heavy Sauce Pans

No.	Capacity Quarts	Diameter	Depth
4341½	1½	6	4
4342½	2½	7¾	4¼
4343½	3¾	8¾	4½
4344½	4½	9⅞	5
4345½	5½	9⅞	5½
4347	7	10⅝	5⅝
4348½	8½	11⅝	5¾
4350	10	11¾	6¼

Hotel Double Boilers

New No.	Cap. Qts.	Diam. (Inside) In.	Depth (Inside) In.
4217	4	6½	8⅞
4218	7	7⅞	9⅞
4219	8	8⅝	8⅝
4220	11	9¾	9½
4222	17½	11⅞	9¾
Dimensions of Outside Pans			
4217	8	6½	8½
4218	8	8	9½
4219	11	8⅝	10½
4220	15	9¾	11
4222	25	12	13



Hotel Ware Covers

New No.	Diam. In.	New No.	Diam. In.
4188	8	4193	13
4189	9	4194	14
4190	10	4196	16
4191	11	4198	18
4192	12	4200	20

The inside diameter shown after respective catalog numbers for these covers corresponds to the inside diameter of the utensil you want to fit.

WEAR-EVER ALUMINUM

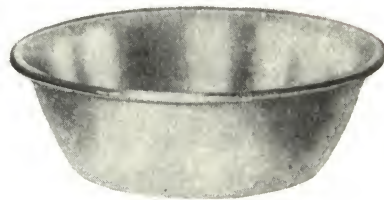


Round Dish Pans

Extra Heavy

For mixing salads, handling or storing of foods, washing dishes, etc. Won't rust. Seamless.

No.	Cap. Qts.	Diam. Top (Inside) In.	Diam. Bot. (Inside) In.	Depth (Inside) In.
4521	21	17 $\frac{7}{8}$	13 $\frac{3}{8}$	6 $\frac{1}{2}$
4526	27	19 $\frac{5}{8}$	14 $\frac{7}{8}$	6 $\frac{7}{8}$
4540	40	21 $\frac{1}{2}$	18 $\frac{1}{8}$	7 $\frac{1}{2}$



No.	Cap. Qts.	Diam. Top (Outside) In.	Diam. Bot. (Outside) In.	Depth (Inside) In.
4514	14	17 $\frac{1}{4}$	11 $\frac{5}{8}$	5 $\frac{1}{4}$

Pudding Pans



New No.	Cap. Quarts	Diam. Top (Inside) In.	Depth (Inside) In.
4321 $\frac{1}{2}$	1 $\frac{1}{2}$	8 $\frac{1}{8}$	2 $\frac{5}{8}$
4322	2	8 $\frac{7}{8}$	2 $\frac{3}{4}$
4323	3	10 $\frac{1}{4}$	3 $\frac{5}{8}$
4324	4	11 $\frac{1}{8}$	3 $\frac{1}{2}$
4325	5	11 $\frac{3}{4}$	4
4326	6	12 $\frac{3}{8}$	4 $\frac{1}{4}$
4330	10	14 $\frac{3}{8}$	5 $\frac{1}{8}$



Bakers' Mixing Bowls

New No.	Cap. Quarts	Diam. Top (Inside) In.	Depth (Inside) In.
5248*	5 $\frac{1}{2}$	12	4 $\frac{1}{2}$
5249*	16	15 $\frac{7}{8}$	7 $\frac{1}{8}$
5251	48	23 $\frac{3}{4}$	10 $\frac{3}{8}$
5252	63	25 $\frac{3}{4}$	11 $\frac{3}{8}$
5253	74	27 $\frac{3}{8}$	11 $\frac{1}{8}$
5254	122	31 $\frac{3}{4}$	14 $\frac{1}{8}$

*Furnished only with Alumilite finish.

China Cap Strainer

Cap. Qts.	Diam. Top (Inside) In.	Depth (Inside) In.
5	10 $\frac{1}{8}$	10 $\frac{1}{8}$



with hook for hanging over top of stock pots.

ALUMINUM DIPPERS

No.	Cap. Oz.	Diam. Top (Inside) In.	Diam. Bot. (Inside) In.	Depth (Inside) In.
316	16	4 $\frac{1}{4}$	3 $\frac{1}{2}$	2 $\frac{9}{16}$
320	20	4 $\frac{7}{8}$	3 $\frac{7}{8}$	2 $\frac{3}{8}$
324	24	5 $\frac{1}{4}$	4 $\frac{3}{16}$	2 $\frac{1}{4}$
330	30	5	3 $\frac{1}{4}$	4



Seamless, with tubular handles welded to dipper.

No.	Cap. Qts.	Diam. Top (Inside) In.	Diam. Bot. (Inside) In.	Depth (Inside) In.
4752	2	7 $\frac{1}{4}$	5 $\frac{3}{8}$	4 $\frac{1}{16}$

WEAR-EVER ALUMINUM Domestic Ware

WEAR-EVER COOKY SHEETS

No.	Length (Outside)	Width (Outside)	Depth (Inside)	Quantity Ship. Unit	Ship. Wt. Lbs. Doz.
2814	14	10	$\frac{7}{16}$	12	8
2815 $\frac{1}{2}$	15 $\frac{1}{2}$	12	$\frac{7}{16}$	12	9
2817	17	14	$\frac{7}{16}$	12	15

For cookies, cream puffs, macaroons, biscuits, etc. Excellent for cooling candies. Attractive display label.

WEAR-EVER MUFFIN PANS

No.	Top (Outside)	Each Cup (Inside)	No. of Cups	Quantity Ship. Unit	Ship. Wt. Lbs. Doz.
2784	9 x 6 $\frac{1}{8}$	2 $\frac{3}{8}$ x 1 $\frac{1}{4}$	6	6	5
2786	11 $\frac{7}{8}$ x 9	2 $\frac{3}{8}$ x 1 $\frac{1}{4}$	12	12	9

For muffins and cup cakes of medium size. The steady even heat makes muffins light and tender. Twelve cup size.

Deep Pie Pan

The alumilite finish on this pan gives a deeper golden brown crust.

No.	Dia. Top (Outside) Inches	Dia. Bot. (Outside) Inches	Depth (Inside) Inches
A2844	9 $\frac{3}{4}$	7 $\frac{3}{8}$	1 $\frac{1}{4}$

WEAR-EVER LAYER CAKE PANS

No.	Diam. Top (Outside)	Diam. Bot. (Outside)	Depth (Inside)
2713	8 $\frac{3}{8}$	8 $\frac{1}{16}$	1 $\frac{1}{2}$
2714	9 $\frac{7}{16}$	9 $\frac{3}{16}$	1
2715	9 $\frac{1}{2}$	9 $\frac{3}{16}$	1 $\frac{1}{2}$

WEAR-EVER MEAT LOAF AND BREAD PAN

No.	Top (Outside)	Bottom (Outside)	Depth (Inside)	Quantity Ship. Unit	Ship. Wt. Lbs. Doz.
2771	9 $\frac{5}{8}$ x 5 $\frac{1}{2}$	9 x 4 $\frac{1}{4}$	2 $\frac{3}{4}$	12	14

Seamless. Rounded corners. Quick even heating assures delicious results. Attractive display label.

WEAR-EVER BISCUIT AND CAKE PAN

No.	Top (Outside)	Bottom (Outside)	Depth (Inside)	Quantity Ship. Unit	Ship. Wt. Lbs. Doz.
2766	13 $\frac{1}{8}$ x 9 $\frac{3}{8}$	12 $\frac{1}{16}$ x 8 $\frac{5}{16}$	1 $\frac{5}{16}$	12	11

A new size and shape for better baking of cakes, biscuits, apples, etc. The bottom. Attractive display label features uses.

WEAR-EVER SQUARE CAKE PANS

No.	Top (Outside)	Bottom (Outside)	Depth (Inside)	Quantity Ship. Unit	Ship. Wt. Lbs. Doz.
2752	8 $\frac{1}{8}$ x 8 $\frac{1}{8}$	7 $\frac{9}{16}$ x 7 $\frac{9}{16}$	2	12	8
2753	9 x 9	8 $\frac{5}{8}$ x 8 $\frac{5}{8}$	1 $\frac{3}{4}$	12	8

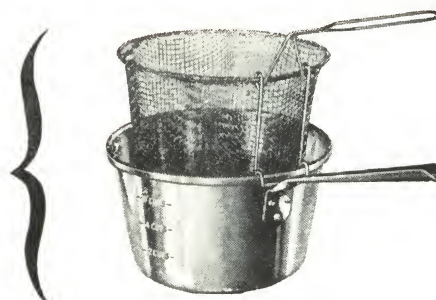
No. 2752 is just the right size for standard popular recipes. Label recipes. The even heat gives cakes a better texture.

WEAR-EVER ALUMINUM Domestic Ware

WEAR-EVER FRENCH FRYERS

	Cap. Quarts	Diam. Top (Outside)	Diam. Bot. (Outside)	Depth (Inside)	Quantity Ship. Unit	Ship. Wt. Lbs. Doz.
XX	2	6 $\frac{5}{16}$	5 $\frac{5}{8}$	3 $\frac{11}{16}$	12	17
XX	3	7 $\frac{5}{8}$	6 $\frac{1}{16}$	4 $\frac{3}{4}$	12	20

fine mesh basket. Small pieces won't fall through. Patented swinging rest rotates dripping on stove. With Wear-Ever French Fryers, it's easy to fry delicious French fried potatoes, potato chips, croquettes, fried oysters, string potatoes, doughnuts, salted nuts, etc. Instruction booklet. Also useful as sauce pans. Cup markings for convenience.



WEAR-EVER BAKING AND ROASTING PANS

No.	Top (Outside)	Bottom (Outside)	Depth (Inside)	Quantity Ship. Unit	Ship. Wt. Lbs. Doz.
2612	13 $\frac{1}{16}$ x 9 $\frac{11}{16}$	12 $\frac{3}{16}$ x 8 $\frac{3}{16}$	2 $\frac{1}{4}$	6	18
2614	15 $\frac{3}{16}$ x 10 $\frac{3}{16}$	14 $\frac{1}{16}$ x 9 $\frac{1}{16}$	2 $\frac{1}{4}$	6	23
2615	17 $\frac{5}{8}$ x 11 $\frac{3}{16}$	15 $\frac{7}{8}$ x 10 $\frac{1}{16}$	2 $\frac{1}{4}$	6	27

Flat bottom. For baking ham, bread, rolls, corn bread, apples, pan-pie, etc. Excellent pans for "open" roasting. Fine for making candy. Attractive display label illustrates uses.

Pressure Sauce Pan "Wear Ever"

Made of extra hard, thick, sheet aluminum. Bakelite handle with "Non-slip" grip.

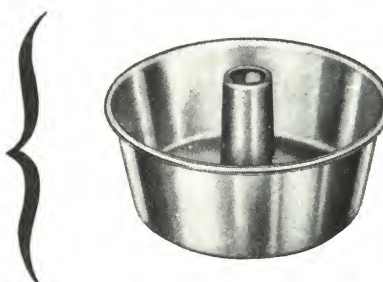
	Cap.	Diam.	Depth
No. 3604	4 qt.	7 $\frac{5}{8}$	5 $\frac{1}{2}$



WEAR-EVER TUBED CAKE PAN

Diam. Top (Outside)	Diam. Bot. (Outside)	Depth (Inside)	Quantity Ship. Unit	Ship. Wt. Lbs. Doz.
10 $\frac{1}{8}$	8 $\frac{1}{2}$	4 $\frac{3}{16}$	12	16

Fourteen-egg, or "party" size. Straight tube. Attractive label.



WEAR-EVER MANY-USE ROASTERS WITH PATENTED LIFTING RACK

Specifications	No. 2624	No. 2625	No. 2626
Extreme Length.....	14 $\frac{1}{8}$	16	17 $\frac{3}{16}$
Extreme Width.....	9 $\frac{3}{4}$	11 $\frac{5}{16}$	12 $\frac{3}{8}$
Extreme Height.....	7 $\frac{5}{16}$	8 $\frac{1}{16}$	9 $\frac{1}{16}$
Bottom and Top.....	11 $\frac{15}{16}$ x 7 $\frac{5}{8}$	13 $\frac{3}{16}$ x 8 $\frac{1}{2}$	14 $\frac{13}{16}$ x 9 $\frac{15}{16}$
Rack.....	11 $\frac{5}{8}$ x 7 $\frac{1}{4}$	13 x 8 $\frac{5}{16}$	14 $\frac{5}{16}$ x 9 $\frac{1}{4}$
Quant. Ship. Unit....	3	3	3
Ship. Wt. Lbs. Doz...	37	46	54

No. 2624 holds an 8-lb. fowl, or 15-lb. roast; No. 2625, a 12-lb. fowl, or 18-lb. roast; No. 2626, a 16 to 20-lb. fowl, or 25-lb. roast. (The figures given are dressed weights.)

Handles on ends and side, for easy removal from oven. Excellent also for baking, and storage purposes. Label features many uses.

WEAR-EVER ALUMINUM Domestic Ware

WEAR-EVER DOUBLE BOILERS



No.	Cap. Quarts	Diam. Top (Outside)	Diam. Bot. (Outside)	Depth (Inside)	Quantity Ship. Unit	Ship. Lbs.
2430 3/4 In. Pan	3/4	4 9/16	4	3 5/16	6	1
Out. Pan	1	4 5/8	5 3/8	3 5/8		2
2431 In. Pan	1	5 1/8	4 1/2	3 5/8	6	
Out. Pan	1 3/4	5 1/8	6	3 7/8		
2431 1/2 In. Pan	1 1/2	5 3/8	4 3/4	4 9/16	6	
Out. Pan	2	5 3/8	6 5/8	4 7/16		
2432 In. Pan	2	5 7/8	5 1/4	5	6	
Out. Pan	3	5 7/8	7 1/16	4 3/16		
2433 In. Pan	3	6 3/4	6 1/16	5 9/16	4	
Out. Pan	4 3/8	6 3/4	8 1/16	5 5/16		
2434 In. Pan	4	7 1/4	6 1/4	6 3/4	4	
Out. Pan	5 5/8	7 9/16	8 9/16	6		

Cup markings on insets for convenience.

Outside pans have line indicating proper amount of water.

Round easy-clean corners. Smooth bottoms. Seamless, easy-clean do cover. Smart flat beads. Tip-touching handles that prevent tipping.

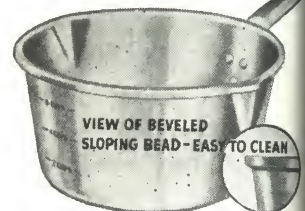
WEAR-EVER WINDSOR SAUCE PANS

No.	Cap. Quarts	Diam. Top (Outside)	Diam. Bot. (Outside)	Depth (Inside)	Quantity Ship. Unit	Ship. Wt. Lbs. Doz.
2030 5/8	5/8	5 3/8	4	2 1/4	12	6
2031	1	6 3/16	5	2 13/16	12	8
2031 1/2	1 1/2	6 7/8	5 1/2	3 1/4	12	9
2032	2	7 1/16	6 1/8	3 9/16	12	12
2033	3	8 1/8	6 1/2	4 5/8	12	15

Smooth bottom with rounded easily cleaned corners. Sloping bead. Cup markings to save time. Streamline handle that fits the hand.

For fruits, vegetables, sauces, etc.

For covers, see page 21.



WEAR-EVER COVERED SAUCE POTS

No.	Cap. Quarts	Diam. Top (Outside)	Diam. Bot. (Outside)	Depth (Inside)	Quantity Ship. Unit	Ship. Lbs.
2202	2	6 7/8	6 1/4	4 1/4	6	
2203	3	7 9/16	7	5	6	
2204	4	8 7/16	7 3/16	5 5/16	6	
2206	6	9 7/16	8 5/16	6 3/16	6	
2208	8	10 7/16	9 3/4	6 1/2	4	
2210	10	11 1/8	10 1/2	7 1/4	4	
2212	12	11 5/8	9 1/2	7 5/8	4	
2214	14	12 7/8	10	7 15/16	2	

Easy-clean dome cover. Steam-Seal. Smart broad-grip handles. Baking knob. Smooth bottom, with round easy-clean corners. Smart flat bead edges.

Capacity markings, for easy measuring.

For vegetables, soups, pot roasts, etc.

No.	Extreme Diam. (Outside)	Fits No.	No.	Extreme Diam. (Outside)	Fits No.
3402	5 3/8	2030 5/8	3412	9 1/2	2063 and 2703
3404	6 1/2	2031	3415	10 1/2	2064 and 2704
3405	7	2061 and 2701	3419	12 1/8	2360
3406	7 1/4	2031 1/2	3420	12 1/2	2362
3408	7 3/4	2061 1/2 and 2701 1/2	3421	13 3/8	2364
3409	8 1/8	2032 and 2032X	3422	13 3/4	2367
3410	8 1/2	2062 and 2702	3423	14 3/4	2371
3411	8 3/4	2033 and 2033X	3424	15 1/8	2374

ALUMINUM COVERS



WEAR-EVER PRESERVING-UTILITY KETTLES

No.	Cap. Quarts	Diam. Top (Outside)	Diam. Bot. (Outside)	Depth (Inside)	Quantity Ship. Unit	Ship. Lbs.
2360	10	11 7/8	8 3/8	6 1/16	6	27
2362	12	12 1/4	9 1/8	7 1/2	6	30
2364	14	13 1/8	9 5/8	7 1/2	3	33
2367	17	13 9/16	10	8 1/8	3	40
2371	21	14 9/16	10 7/8	9	3	50
2374	24	14 5/8	11 3/8	9 3/4	3	50

For canning, preserving, jelly making, cooking pot roasts, etc.

Wear-Ever Kettles conduct heat so evenly, they are practically "self-stirring." For covers, see page 21.

RESTAURANT AND

Brodie's Inc. HOTEL SUPPLIES

WEAR-EVER ALUMINUM Domestic Ware

WEAR-EVER TEA KETTLES

No.	Cap. Qts.	Diam. Bot. (Outside)	Quantity Ship. Unit	Ship. Wt. Lbs. Doz.
3052	2	6 $\frac{11}{16}$	6	20
3053	3	7 $\frac{9}{16}$	6	27
3054	4	8 $\frac{11}{16}$	6	37
3055	5	9 $\frac{3}{8}$	6	43

A quaint, beautiful design by Lurelle Guild, one of America's foremost designers. Wide flat bottom for quick heating. Dome shaped easy-clean cover. Tilts naturally into pouring position. Two-piece Bakelite handle with "non-slip" grip. Fills from spout, or in usual manner. Encircled with attractive band giving selling points.



WEAR-EVER PERCOLATORS

No.	Cap. Pot Quarts	Serving Cups	Diam. Top (Inside)	Depth (Inside)	Quantity Ship. Unit	Ship. Wt. Lbs. Doz.
3002	$\frac{1}{2}$	2	3 $\frac{1}{4}$	3 $\frac{5}{8}$	12	11
3004	1	4	3 $\frac{1}{4}$	4 $\frac{15}{16}$	12	16
3006	1 $\frac{1}{2}$	6	3 $\frac{11}{16}$	5 $\frac{5}{8}$	6	20
3008	2	8	4 $\frac{5}{32}$	6	6	22
3012	3	12	4 $\frac{5}{32}$	7 $\frac{1}{4}$	4	24
3016	4	16	5 $\frac{1}{16}$	7 $\frac{3}{4}$	4	34

A great American university conducted exhaustive research to determine the exact coffee-maker construction that would assure delicious coffee every time. All Wear-Ever percolators and drip coffee-makers are made to these scientific specifications. They are the famous "coffee pots that went to college."

Modern Bakelite handles. Smart flat-beaded edge. Seamless, easy-clean dome cover. Attractive band gives sales points.



WEAR-EVER DRIP COFFEE POTS

No.	Cap. Pot Quarts	Serving Cups	Diam. Bot. (Outside)	Depth Pot (Inside)	Total Height	Quantity Ship. Unit	Ship. Wt. Lbs. Doz.
3042	$\frac{1}{2}$	2	3 $\frac{13}{16}$	4 $\frac{5}{16}$	8 $\frac{5}{16}$	6	12
3044	1	4	4 $\frac{9}{16}$	5 $\frac{1}{32}$	9 $\frac{3}{4}$	6	17
3046	1 $\frac{1}{2}$	6	5 $\frac{7}{16}$	5 $\frac{1}{8}$	10 $\frac{1}{2}$	6	24
3048	2	8	5 $\frac{13}{16}$	5 $\frac{5}{8}$	11 $\frac{1}{2}$	6	26
3072	3	12	6 $\frac{7}{16}$	6 $\frac{1}{4}$	12 $\frac{1}{2}$	4	30

Now it's EASY to make delicious drip coffee every time. No measuring — just put in coffee and water up to the cup markings.

Expertly made with rounded radius for easy cleaning, welded easy-pouring spout, and "can't-fall" coffee basket. All parts easy to clean and to keep clean. An unusually attractive design — will add a touch of beauty to any table.



Round Dish Pans

BUY Brodie QUALITY



Speedy Mixing Pans

Stain-resisting Alumilite finish.

No.	Cap. Qts.	Dia. Top (Outside) Inches	Dia. Bot. (Outside) Inches	Depth (Inside) Inches
308	8	13 $\frac{3}{8}$	9 $\frac{3}{8}$	5 $\frac{1}{8}$
310	10	14 $\frac{3}{4}$	10 $\frac{1}{2}$	5 $\frac{3}{8}$
314	14	17	11 $\frac{1}{4}$	5 $\frac{1}{2}$



Colanders

Popular mixing bowl shape. Especially useful during canning season, but handy most every day. Stain-resisting alumilite finish.

No.	Cap. Qts.	Dia. Top (Outside) Inches	Depth (Inside) Inches
A3123	3	9 $\frac{1}{8}$	5 $\frac{1}{4}$
A3125	5	11 $\frac{1}{8}$	5 $\frac{1}{2}$

ENAMELED WARE



Batter or Milk Can

No.	Quarts
200	2
400	4½



Percolator with Basket

No.	Cups	Qts.
E-20	8	2



Coffee Pots

No.	Cups
E-20	11
1218	16

HIGHEST QUALITY EXTRA HEAVY STEEL BASE, TRIPLE
COATED WITH PURE ENAMEL, ALL PIECES ARE SEAMLESS



Pudding Pan

No.	Quarts	Dimensions
2864	4	11 x 1



Wash Basin

No.	Qts.	Dimensions
32	4½	13¼ x 3¾



Water Pitcher

No.	Quarts	Diam.	Height Overall
4203	3½	6¼	8¾



Coffee Boiler

No.	Quarts
9	11¼



Tea Kettle

No.	Quarts
E-06	4

ENAMELED WARE



Hotel Double Boiler

Inset Quarts	Dimensions
7	9 1/4 x 10 1/2



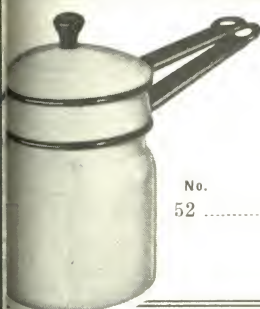
Stock Pots Covered

No.	Quarts	Dimensions
24	24	13 1/4 x 13
36	36	15 x 15



Straight Covered Sauce Pots

No.	Quarts	Dimensions
104	4	8 1/4 x 5 1/4
106	6	9 1/4 x 6 1/8
108	8	10 1/4 x 6 3/4
116	16	12 1/4 x 9



Double Boiler

No.	Inset Qts.	Dimensions
52	1 1/2	5 5/8 x 4 1/2

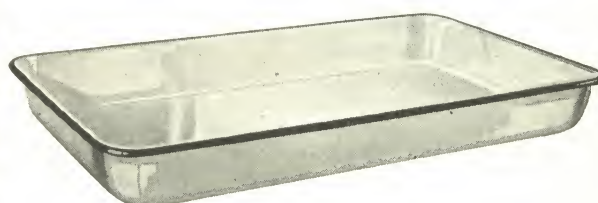


Bain Maries

No.	Qts.	Dimensions
2	2	5 1/2 x 6 1/2
4	4 1/2	7 1/4 x 7 5/8

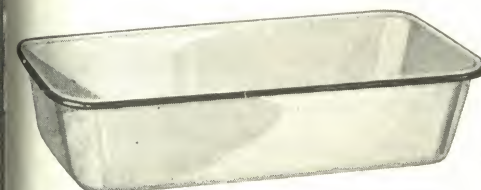
Hotel Pans

No.	Fit Opening	Dimensions
120	11 3/4 x 7 1/4	12 1/4 x 7 5/8 x 2 1/8
165	15 3/4 x 9 1/4	16 1/2 x 9 3/4 x 2 1/2
180	17 x 11 3/4	17 5/8 x 12 1/2 x 2 1/4
2000	19 7/8 x 11 7/8	20 3/4 x 12 3/4 x 2 1/4



Deep Hotel Pan

No.	Fit Opening	Dimensions
1654	15 3/4 x 9 1/4	16 1/2 x 9 3/4 x 4
2004	19 7/8 x 11 7/8	20 3/4 x 12 3/4 x 4



Vegetable Insets

No.	Qts.	Fits Opening	Dimensions	Cover
06 1/2	4	6 1/2	7 1/4 x 8 1/4	06 1/2
08 1/2	7	8 1/2	9 3/8 x 8	08 1/2
010 1/2	11	10 1/2	11 1/4 x 8 1/2	010 1/2



Butcher or Display Trays

No.	Dimensions
13	13 1/2 x 9 3/4 x 3/4
15	15 1/8 x 10 1/8 x 3/4
17	17 x 11 5/8 x 3/4
19	19 1/8 x 12 1/2 x 3/4
1910	19 x 10 x 3/4



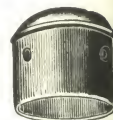
TINWARE

BAKERS' CAKE CUTTERS

Plain Round

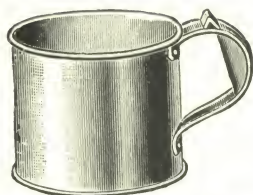
Number
3

Diameter
Inches
3



COFFEE URN CUP

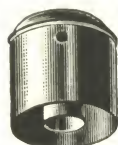
Number	Gallons
1	1
Diameter	Depth
7 ³ / ₄	5 ³ / ₄



BAKERS' DOUGHNUT CUTTERS

Number
13

Diameter
Inches
3



BUY
Brodie
QUALITY



HOTEL POT STRAINER

Extra Heavy

Diameter
12 inches

Fine and Coarse Tin Perforations

SQUARE BREAD BOXES

Number	Length	Height	Depth
3	16 ¹ / ₂	13	12



CORRUGATED CUPS

Full Lipped

Capacity
1 quart — 2 quarts — 4 quarts



SALT AND PEPPER DREDGES

Size
3³/₄ x 2



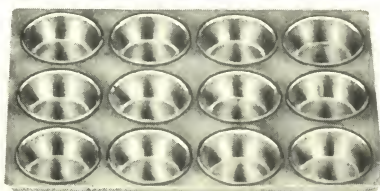
MUFFIN PANS

Size of Cup 3" wide x 1" deep

Number
312

Cups
12

Frames—Inches
13¹/₂ x 10



TINWARE

PIE PLATES



STOCK NUMBER	TOP OUTSIDE	TOP INSIDE	BOTTOM	DEPTH ON SLANT	VERTICAL DEPTH
Regular Plates					
04	4 1/4"	3 3/4"	2 3/4"	1"	5/8"
05	5 1/4"	4 7/8"	3 5/8"	3/4"	5/8"
08	8"	7 1/4"	6 1/4"	7/8"	3/4"
09	8 1/2"	8 1/8"	6 7/8"	1 1/8"	7/8"
10C	9 1/2"	9 1/8"	7 3/4"	1 1/8"	1 1/8"

Deep Plates					
09	8 1/2"	8 1/8"	6 1/2"	1 1/4"	1"
10	9 1/8"	8 7/8"	7 1/2"	1 3/8"	1 1/8"
11	10 9/16"	9 5/8"	7 3/4"	1 5/8"	1 3/8"

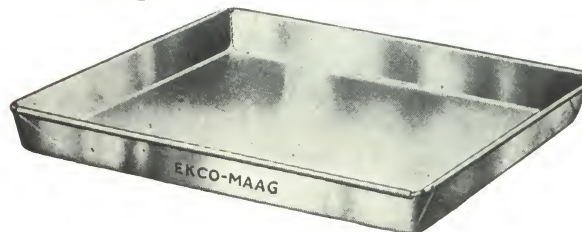
OBLONG CAKE OR BISCUIT PANS



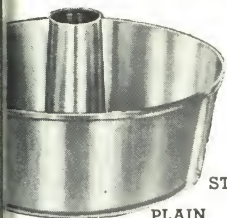
Pans Made of IC Tinplate

STOCK NUMBER	TOP INSIDE	BOTTOM	DEPTH
130	10 3/4" x 7 1/4"	10 1/4" x 6 1/2"	1 3/8"
140	13 1/2" x 8 1/2"	13" x 8"	1 1/2"
245	13" x 9"	11 7/8" x 8 1/8"	2"

SQUARE CAKE PANS



STOCK NUMBER	TOP INSIDE	BOTTOM	DEPTH
110	7 1/4" x 7 1/4"	6 3/4" x 6 3/4"	1 5/8"
120	8 3/4" x 8 3/4"	8" x 8"	1 1/2"
150	8 1/2" x 8 1/2"	7 7/8" x 7 7/8"	2"



TUBED CAKE PANS

BUY
Brodie
QUALITY

Made of 4XXXX Tinned Silver Steel

STOCK NUMBER		PAN SIZE			TUBE SIZE		
PLAIN	TUBED	TOP INSIDE	BOTTOM	DEPTH	TOP	BOTTOM	DEPTH
506	506T	6 1/2"	6"	2 3/4"	1 3/4"	2 7/8"	3"
508	508T	7"	6 3/4"	2 1/2"	1 3/4"	2 5/8"	2 5/8"
513	513T	7 1/2"	7"	2 3/4"	1 3/4"	2 5/8"	3"

JELLY CAKE PANS

Seamless Drawn—Flared to Nest—Made of IC Tinplate

STOCK NUMBER	TOP OUTSIDE	TOP INSIDE	DEPTH
	8"	7 3/8"	1 1/8"
	9 1/8"	8 1/2"	1-1/16"
	10-1/16"	9 1/2"	1-1/16"

MOUNTAIN CAKE PANS

Seamless Drawn—Flared to Nest—Made of IC Tinplate

STOCK NUMBER	TOP OUTSIDE	TOP INSIDE	DEPTH
	9"	8 1/2"	1 3/8"
	10"	9 1/2"	1 3/8"



TINWARE

Single Bread Pans

STOCK NUMBER	TOP INSIDE	BOTTOM OUTSIDE	DEPTH	APPROX. BAKED CAPACITY
11	8½" x 4½"	7⅝" x 3⅝"	2¾"	14—16 oz.
22	9¼" x 5¼"	8¼" x 4¼"	2¾"	16—20 oz.
33	10¼" x 6¼"	9¼" x 5¼"	2¾"	24—28 oz.



Seamless Bun Pans

TINNED SILVER STEEL

STOCK NUMBER	MATERIAL	TRADE SIZE TOP OUT	EXACT SIZE TOP OUT	BOTTOM OUT DIMENSIONS	DEPTH
75	22-gauge tin. Silver Steel	18"x26"	17⅝"x25⅝"	16⅝"x24⅝"	1"

Improve With Age

Bake pans, when properly cleaned and cared for, improve with age. A well used bake pan turns out a better loaf, and with greater economy of time and fuel.

POLISHED BLACK IRON

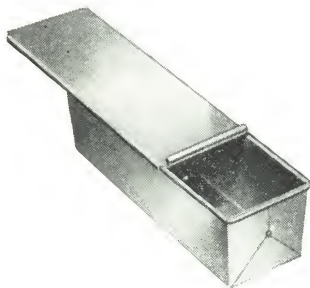
STOCK NUMBER	MATERIAL	TRADE SIZE TOP OUT	EXACT SIZE TOP OUT	BOTTOM OUT DIMENSIONS	DEPTH
55	22-gauge Black Iron	18"x26"	17⅝"x25⅝"	16⅝"x24⅝"	1"

POLISHED CHROME DISPLAY PANS

STOCK NUMBER	MATERIAL	SIZE	DEPTH
87	25-gauge	17½ x 25½"	1"
88	22-gauge	17½ x 25½"	1"
89	25-gauge	12 x 18"	1"
826	25-gauge	8¾ x 25½"	1"
8812	25-gauge	8 x 12"	1"

SINGLE PULLMAN PANS

STOCK NUMBER	TOP INSIDE	BOTTOM	DEPTH	APPROX. CUBICAL CONTENTS	APPROX. BAKED CAPACITY
461	13" x 4"	12¾" x 3¾"	4"	200	24—26 oz.
464	16" x 4"	15¾" x 3¾"	4"	246	32—36 oz.
466	19" x 4"	18¾" x 3¾"	4"	293	42—48 oz.



WELD-LOCK STRAPPED PULLMAN PAN SETS

—furnished in any kind or weight of material desired.

When requesting quotations or information, please give complete specifications.

CUTLERY

HOTEL PARING KNIFE

Oval Beech Handle—Brass Compression Rivets—Pointed Blade—Etched.



403—3" Weight per Gross 13 Lbs.

COOK KNIFE



French Style Blade. Extra Finish. Etched. Shaped Cocobolo Handle. Brass Compression Rivets.

4318—8" Weight per Gross 48 Lbs.
4320—10" Weight per Gross 66 Lbs.
4322—12" Weight per Gross 78 Lbs.
4324—14" Weight per Gross 82 Lbs.



53—3 1/4" Weight per Gross 8 Lbs.

BUY Brodie QUALITY

BONING KNIFE



226—6" Weight per Gross 33 Lbs.

H476C COCOBOLO LINE

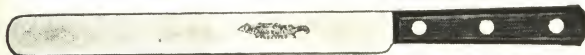
Extra Finish Blades—Cocobolo Handles—Etched.

BUTCHER KNIFE



H476C—6" Swaged Blade Weight per Gross 42 Lbs.
H477C—7" Swaged Blade Weight per Gross 48 Lbs.
H478C—8" Swaged Blade Weight per Gross 53 Lbs.
H480C—10" Swaged Blade Weight per Gross 79 Lbs.
H482C—12" Swaged Blade Weight per Gross 110 Lbs.
H484C—14" Swaged Blade Weight per Gross 120 Lbs.

ROAST BEEF SLICER



Long, Flexible Blade. Extra Finish. Etched. Cocobolo Handle. Brass Compression Rivets.

1412—12" Weight per Gross 70 Lbs.
1414—14" Weight per Gross 78 Lbs.



**CARBON
STEEL**

Since 1889—

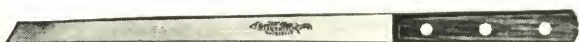
THE "403" LINE OF SPATULAS

Carbon Steel—Whetted Finish—Etched—Cocobolo Handles.



404—4" Weight per Gross 12 Lbs.
406—6" Weight per Gross 21 Lbs.
408—8" Weight per Gross 29 Lbs.
410—10" Weight per Gross 45 Lbs.
412—12" Weight per Gross 67 Lbs.

HAM SLICER



Long, Narrow Blade. Extra Finish. Etched. Cocobolo Handle. Brass Compression Rivets.

10C—10" Weight per Gross 36 Lbs.
12C—12" Weight per Gross 48 Lbs.

SCIMITER STEAK KNIFE



430C—10" Weight per Gross 70 Lbs.
432C—12" Weight per Gross 100 Lbs.
434C—14" Weight per Gross 124 Lbs.

RESTAURANT AND

Brodie's Inc. HOTEL SUPPLIES

CUTLERY

OFFSET SPATULA OR GRIDDLE SCRAPER



Stiff, Heavy Blade $6\frac{1}{4}$ " long x 3" wide. Edged for scraping griddle. Etched. One-piece Beech Handle. Brass Compression Rivets. 412B.....Weight per Gross 68 Lbs.

OFFSET SPATULA OR HAMBURGER KNIFE



Flexible Blade $9\frac{1}{2}$ " long x 3" wide, with cutting edge on one side. Etched. Beech Handle. Brass Compression Rivets. 420.....Weight per Gross 83 Lbs.

GRAPEFRUIT KNIFE

Etched



8067— $3\frac{1}{4}$ " Milled Edge.....Weight per Gross 9 Lbs.

Ball Cutter

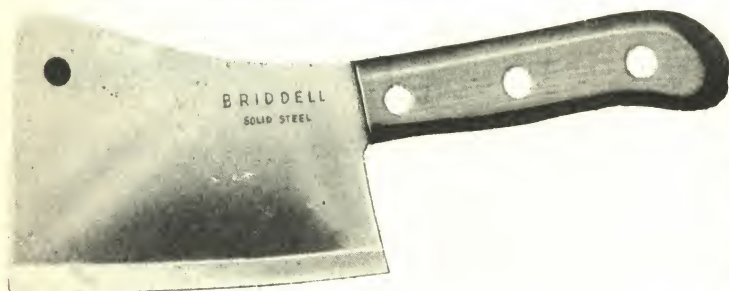


Either $\frac{3}{4}$ inch or 1 inch bowl.

No. 500—VEGETABLE PEELER STAINLESS STEEL



STAINLESS STEEL



Professional Cleavers

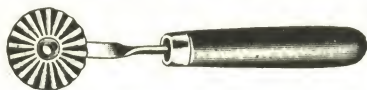
No. 800—Light
8" Blade—2 lbs.

No. 870—Heavy
7" Blade— $1\frac{1}{2}$ lbs.—
 $1\frac{1}{4}$ lbs.

No. 93—Splitter
12" Blade— $1\frac{1}{2}$ lbs.—
2 lbs.

No. 900
9" Blade— $2\frac{1}{2}$ — $2\frac{3}{4}$ lbs.

PASTRY WHEELS



Stainless Steel Wheel
Mounted on nickel-plated steel frame and
wooden handle.

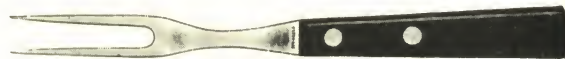
BUTCHER'S STEEL



Magnetized Blade of File Steel, Sharply Knurled. Large Polished Hardwood Handle. Nickel Plated Diamond-shaped Guard, Ferrule, and Swivel.

10—10".....Weight per Gross 115 Lbs.
12—12".....Weight per Gross 132 Lbs.
14—14".....Weight per Gross 151 Lbs.

KITCHEN CARVER FORK



Tempered Blade. One-piece Cocobolo Handle. Brass Compression Rivets. $9\frac{3}{4}$ " Overall Length.

5585.....Weight per Gross 25 Lbs.

POT OR FLESH FORK



Tempered Carbon Steel Fork. Long One-piece Cocobolo Handle. Brass Compression Rivets. $12\frac{3}{4}$ " Overall Length.

480.....Weight per Gross 35 Lbs.

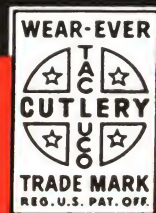
WEAR·EVER

Professional

CUTLERY

FOR

**HOTELS · RESTAURANTS · INSTITUTIONS
MEAT PACKERS · BUTCHERS · BAKERS**



Wear-Ever Professional Cutlery... a Division of

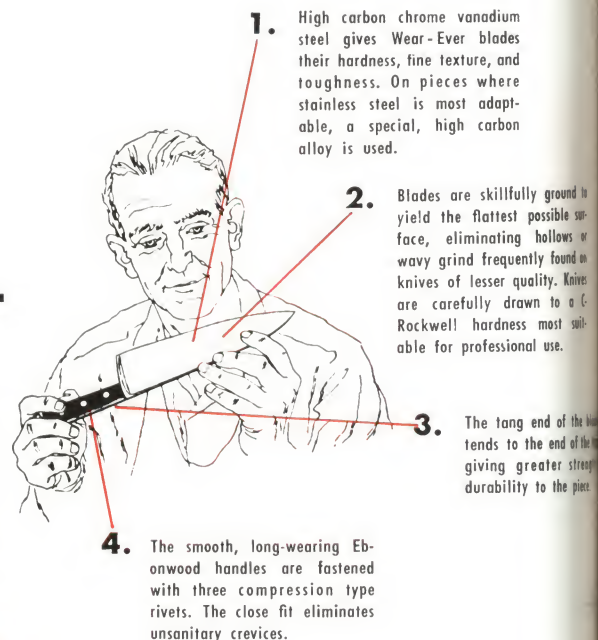
THE ALUMINUM COOKING UTENSIL CO., NEW KENSINGTON, PA.

Manufacturer of World Famous Wear-Ever Aluminum

WEAR-EVER PROFESSIONAL

Cutlery AT ITS FINEST

Examine a piece of Wear-Ever Professional and you will agree that it is truly cutlery at its finest. Notice its perfect balance, the smooth, hand-fitting handle. Observe the full tang construction and the compression type rivets. Use a piece of Wear-Ever Professional. You will be amazed at the unbelievable ease of cutting. You will know that here is cutlery by professionals who know quality best, for professionals who recognize and want only the finest.



WEAR-EVER PROFESSIONAL FORGED COOK'S KNIVES

Sabatier Style



Forged heel, full tang construction, Ebonwood handles, high carbon chrome vanadium steel, cross glaze finish; flat ground.

No. 6129—10", packed 2 to a carton. Approx. wt. per dozen, 6½ lbs.

No. 6130—12", packed 2 to a carton. Approx. wt. per dozen, 8½ lbs.



WEAR-EVER PROFESSIONAL FRENCH COOK'S KNIVES

Wide Blade



With extra-thick, reinforced heel; full tang, Ebonwood handles, high carbon chrome vanadium steel, cross glaze finish, flat ground.

No. 6123—8", packed 6 to a carton. Approx. wt. per dozen, 5 lbs.

No. 6124—10", packed 6 to a carton. Approx. wt. per dozen, 6 lbs.

No. 6125—12", packed 6 to a carton. Approx. wt. per dozen, 7½ lbs.



WEAR-EVER PROFESSIONAL FRENCH COOK'S KNIFE

With reinforced heel; non-flexible flat ground high carbon chrome vanadium steel blade with cross glaze finish. Ebonwood handle; full tang.

No. 6126—10", packed 6 to a carton. Approx. wt. per dozen, 6½ lbs.

No. 6126S—10", same as above, only with special high carbon stainless steel blade. Mirror finish.

WEAR-EVER PROFESSIONAL ROAST BEEF SLICERS

English Pattern



Flexible; flat ground; full tang construction, Ebonwood handles, high carbon chrome vanadium steel. Cross glaze finish.

No. 6101—12", packed 6 to a carton. Approx. wt. per dozen, 5 lbs.

No. 6102—14", packed 6 to a carton. Approx. wt. per dozen, 5¾ lbs.

No. 6103—16", packed 6 to a carton. Approx. wt. per dozen, 6¼ lbs.

WEAR-EVER PROFESSIONAL HAM SLICER



Flexible; flat ground; full tang construction, Ebonwood handle, high carbon chrome vanadium steel. Cross glaze finish.

No. 6105—12", packed 6 to a carton. Approx. wt. per dozen, 4 lbs.

WEAR-EVER PROFESSIONAL CHEF'S SLICERS

Belgium Pattern



Flexible; flat ground; full tang construction, Ebonwood handles, high carbon chrome vanadium steel. Cross glaze finish.

No. 6109—10", packed 6 to a carton. Approx. wt. per dozen, 3 lbs.

No. 6110—12", packed 6 to a carton. Approx. wt. per dozen, 4½ lbs.

WEAR-EVER PROFESSIONAL LUNCH SLICERS

Special High Carbon Stainless Steel



Flexible, full tang construction, Ebonwood handles. Mirror finish.

No. 6178S—8", packed 6 to a carton. Approx. wt. per dozen, 2½ lbs.

No. 6179S—9", packed 6 to a carton. Approx. wt. per dozen, 3 lbs.



WEAR-EVER PROFESSIONAL TRIMMING KNIFE

Special High Carbon Stainless Steel



Flexible, full tang construction, Ebonwood handle. Mirror finish.

No. 6175S—5", packed 6 to a carton. Approx. wt. per dozen, 1¼ lbs.

WEAR-EVER PROFESSIONAL FRUIT & UTILITY KNIFE

Special High Carbon Stainless Steel



Flexible, full tang construction, Ebonwood handle. Mirror finish.

No. 6176S—6", packed 12 to a carton. Approx. wt. per dozen, 1½ lbs.

WEAR-EVER PROFESSIONAL BREAD KNIFE

Special High Carbon Stainless Steel



Serrated blade. Full tang construction, Ebonwood handle. Mirror finish.

No. 6181S—9", packed 6 to a carton. Approx. wt. per dozen, 6½ lbs.

WEAR-EVER PROFESSIONAL FORGED HEAVY WEIGHT COOK'S FORKS



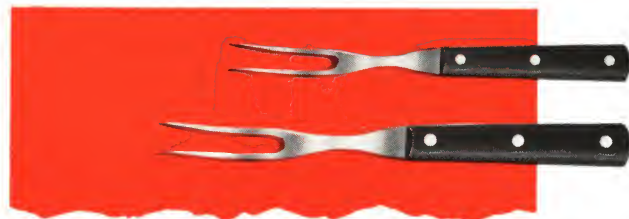
Extra heavy forged, full tang construction, high carbon steel, Ebonwood handles.

No. 6142—10" (over-all), packed 6 to a carton. Approx. wt. per dozen, 2¼ lbs.

No. 6143—12" (over-all), packed 6 to a carton. Approx. wt. per dozen, 4½ lbs.

WEAR-EVER PROFESSIONAL KITCHEN & UTILITY FORKS

Special Stainless Steel



Mirror finish, full tang construction, Ebonwood handles.

No. 6140S—5" blade, packed 6 to a carton.

Approx. wt. per dozen, 2½ lbs.

No. 6141S—5½" blade, packed 6 to a carton.

Approx. wt. per dozen, 3¾ lbs.

**WEAR-EVER PROFESSIONAL
COOK'S PARING KNIFE**
Special High Carbon Stainless Steel



Sheepfoot point, Ebonwood handle. Mirror finish.
No. 6132S—2½", packed 12 to a carton. Approx.
wt. per dozen, ¾ lb.

**WEAR-EVER PROFESSIONAL
CLIP POINT PARING KNIFE**
Special High Carbon Stainless Steel



Full tang construction, Ebonwood handle. Mirror finish.
No. 6133S—3", packed 12 to a carton. Approx.
wt. per dozen, ¾ lb.

**WEAR-EVER PROFESSIONAL
HAMBURGER TURNER**



Beveled edge, offset, heavy gauge stainless steel blade. Mirror finish. Ebonwood handle.
No. 6163S—3"x4½" (overall blade 6"), packed 6 to a carton. Approx. wt. per dozen, 6 lbs.

**WEAR-EVER PROFESSIONAL
PIE KNIFE**



Offset, stainless steel blade. Ebonwood handle. Mirror finish.
No. 6162S—4" (overall blade 6", width at edge of offset 2"), packed 6 to a carton. Approx. wt. per dozen, 3 lbs.

**WEAR-EVER PROFESSIONAL
BUTTER SPREADER**



Full tang construction. Stainless steel. Ebonwood handle. Mirror finish.
No. 6160S—3½", packed 6 to a carton. Approx.
wt. per dozen, 1 lb. 9 oz.



**WEAR-EVER PROFESSIONAL
CIMETER STEAK KNIVES**



Non-flexible, flat ground high carbon chrome vanadium steel blades. Full tang construction.

No. 6114—10", EBONWOOD HANDLES, cross glaze finish, packed 6 to a carton. Approx. wt. per dozen, 7 lbs. 2 oz.
No. 6114B—10", BEECH HANDLES, length glaze finish.
No. 6115—12", EBONWOOD HANDLES, cross glaze finish, packed 6 to a carton. Approx. wt. per dozen, 9 lbs. 1 oz.
No. 6115B—12", BEECH HANDLES, length glaze finish.

**WEAR-EVER PROFESSIONAL
BUTCHER KNIFE**



Non-flexible, flat ground high carbon chrome vanadium steel blade. Full tang construction.

No. 6111—10", EBONWOOD HANDLE, cross glaze finish, packed 6 to a carton. Approx. wt. per dozen, 7 lbs. 1 oz.
No. 6111B—10" BEECH HANDLE, length glaze finish.

**WEAR-EVER PROFESSIONAL
SKINNERS**



Flat ground high carbon chrome vanadium steel blades, full taper ground tang construction for proper balance.

No. 6150—5", EBONWOOD HANDLE, cross glaze finish, packed 6 to a carton. Approx. wt. per dozen, 3½ lbs.
No. 6150B—5", BEECH HANDLE, length glaze finish.
No. 6151—6", EBONWOOD HANDLE, cross glaze finish, packed 6 to a carton. Approx. wt. per dozen, 4 lbs.
No. 6151B—6", BEECH HANDLE, length glaze finish.



WEAR-EVER PROFESSIONAL BONING KNIVES

Flat ground high carbon chrome vanadium steel blades, full tang construction.

FLEXIBLE HAM BONER



No. 6117—5½", EBONWOOD HANDLE, cross glaze finish, packed 6 to a carton. Approx. wt. per dozen, 3 lbs. 2 oz.
No. 6117B—5½", BEECH HANDLE, length glaze finish.

STIFF NARROW BONER



No. 6122—5½" EBONWOOD HANDLE, cross glaze finish, packed 6 to a carton. Approx. wt. per dozen, 3 lbs. 2 oz.
No. 6122B—5½", BEECH HANDLE, length glaze finish.

WIDE STRAIGHT HEAVY BONER STIFF



No. 6118—6", EBONWOOD HANDLE, cross glaze finish, packed 6 to a carton. Approx. wt. per dozen, 3 lbs. 14 oz.
No. 6118B—6", BEECH HANDLE, length glaze finish.

WEAR-EVER PROFESSIONAL STEELS

Forged carbon steel, straight cut blade, guard and ring, full tang construction.

No. 6165—12", packed 2 to a carton. Approx. wt. per dozen, 12 lbs.

No. 6166—14", packed 2 to a carton. Approx. wt. per dozen, 14½ lbs.



WEAR-EVER PROFESSIONAL SPATULAS

- EBONWOOD HANDLES
- REGULAR FLEXIBILITY
- HIGH CARBON CHROME VANADIUM CHROME PLATED

No.	Approx. Wt. per dozen
6186— 6".....	1¾ lbs.
6188— 8".....	2¾ lbs.
6190—10".....	3¼ lbs.
6192—12".....	4¾ lbs.

Packed 6 to a carton.



WEAR-EVER PROFESSIONAL BOWL KNIVES



- EBONWOOD HANDLES
- EXTRA FLEXIBLE
- HIGH CARBON CHROME VANADIUM CHROME PLATED

No.	Approx. Wt. per dozen
6196— 6".....	1¾ lbs.
6198— 8".....	2¾ lbs.
6200—10".....	3¼ lbs.
6202—12".....	4¾ lbs.

Packed 6 to a carton.

WEAR-EVER PROFESSIONAL OFFSET SPATULA



- EBONWOOD HANDLE
- FLEXIBLE
- HIGH CARBON CHROME VANADIUM CHROME PLATED

No. 6210—10"x1¾", packed 6 to a carton. Approx. wt. per dozen, 4 lbs. 10 oz.

WEAR-EVER PROFESSIONAL FROSTING SPATULA

- EBONWOOD HANDLE
- SEMI-FLEXIBLE
- WIDE BLADE

No. 6206—6½"x1½" wide—HIGH CARBON CHROME VANADIUM CHROME PLATED. Packed 6 to a carton. Approx. wt. per dozen, 2 lbs. 2 oz.



WEAR-EVER PROFESSIONAL **DOUGH CUTTER**

STAINLESS STEEL BLADE

MIRROR FINISH

BEECH HANDLE

STIFF BLADE

No. 6214B—6"x3", packed 6 to a carton.

Approx wt. per doz. 3½ lbs.



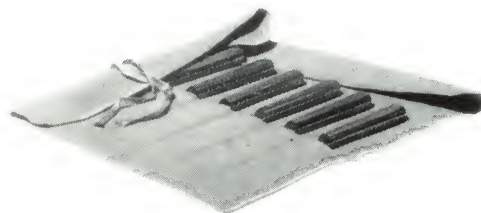
WEAR-EVER PROFESSIONAL

INDIVIDUAL SERVICE

STEAK KNIVES

These beautiful knives are the type made for use in fine restaurants where the best is none too good. They're made of a special high carbon stainless steel alloy, in the world's most modern cutlery plant. Blades are ground to

razor sharpness with the Wear-Ever patented method of concave grinding. They hold their edges. Perfect balance, beautiful Pakkawood handles, full tang construction. These are fine knives to go with fine meats and fine cooking.



PACKED 12 TO A
CARTON.

ALSO AVAILABLE
IN FLANNEL ROLL
IN SETS OF
6 OR 8.





Wear-Ever's new, modern Cutlery plant, Olean, N. Y.

Fine Cutlery

FROM THE WORLD'S MOST MODERN CUTLERY PLANT

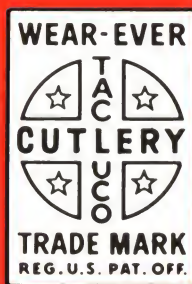
Wear-Ever Professional Cutlery is a division of The Aluminum Cooking Utensil Company, New Kensington, Pa., manufacturers of world famous Wear-Ever Aluminum. In Wear-Ever Professional Cutlery, as in Wear-Ever Aluminum equipment, you will find that type of perfection brought about only by years of metallurgical research and extensive field testing for maximum usefulness. Wear-Ever Cutlery is manufactured by the finest craftsmen in a plant generally conceded to be the "world's most modern."



HEAT TREATING. These two men are unloading Wear-Ever Professional blades from a rotating table type furnace, prior to quenching them in special quenching oil. The correct atmosphere in the furnace is automatically gauged, and this with accurate temperature controls, provide equipment that is the latest word in accurate heat treating.



INSPECTION. All Wear-Ever knives go through a very careful visual inspection. Each knife is examined for eighteen deviations from rigidly established standards. Inspection points include such things as type of grind, shape of blade, type of finish, fitting of component parts, etc.



GRINDING. This long experienced Wear-Ever Professional craftsman prepares to finish grind a blade on a hand grindstone. Only the finest craftsmen are able to grind blades free of hollows and shallows, such as one finds in low quality cutlery. Poor hand grinding weakens blades at the hollows and kills true flexibility curving.

PAPER PRODUCTS

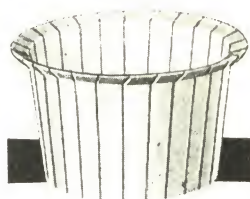
Table accessories add distinction and individuality to the serving of food

This is particularly true of **Printed Table Accessories.**

The use of Printed Place Mats, for instance, has grown by leaps and bounds the past five years. They add distinction to table service, they carry considerable advertising value, they save time, cut labor and laundering costs, and they are always clean and spotless.

BUY *Brodie* QUALITY

Souffle Cups or Paper Ramekins



Made of specially treated paper with extra heavy rims. Packed 250 to box, 5000 to case.

No.	Cap. Oz.	Dia. In.	Depth In.
39	3/4	1 1/4	1
45	1	1 5/8	1
48	2	2	1 1/4
49	2 1/4	2 1/4	1 5/8

Place Mats

SPECIAL DESIGN—1 COLOR INK

SPECIAL DESIGN—2 COLORS INK

SIZES: 8x10" 9x12"
 8x12" 10x14"



VELTONE—White, Blue, Green, India, Canary, Orchid.

NAPKINS and COASTERS

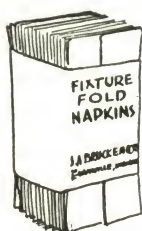
Customers remember your name when your napkins and coasters are *personalized*.

Our art department will gladly furnish color sketches in keeping with your individual crest or design.

STOCK COASTERS - Absorbent blotter type coasters available in white or stock patterns.

STOCK NAPKINS - 9 inches square -- fold to 4 1/2 inches. Available in wide range of stock patterns.

PAPER PRODUCTS



NUMBER		BDLE PACK	CARTON PACK	SHIPPING WEIGHT
312	LACEE EMBOSSED, 13 x 13 1/2 1/4 Fold White	250	10 M	56 lbs.
200	FIXTURE FOLD Embossed, Dispenser Napkin (Folded size 3 1/2 x 6 3/4)	500	10 M	39 lbs.

CELLOPHANE STRAWS

Bulk Pack "Glassips"
8 1/4" long - 500 to Box - 50 Boxes to Case

Sanitary Pack (Tissue Wrapped) "Glassips"
Two (2) Glassips per Tissue Tube - 500 Tubes
per Box - 25 Boxes to Case

BULK STRAWS

DESCRIPTION	PACKING
8 1/2" Regular Soda	50 BOXES PER CASE 500 STRAWS PER BOX
8 1/2" Jumbo	50 BOXES PER CASE 250 STRAWS PER BOX
6 1/2" Milk	50 BOXES PER CASE 500 STRAWS PER BOX

WRAPPED STRAWS

8 1/2" Double-Wrap, Reg. Soda TWO STRAWS PER WRAPPER	5 CARTONS—5 BOXES EACH PER CASE 25 BOXES PER CASE 500 WRAPPERS PER BOX
8 1/2" Single-Wrap, Jumbo ONE STRAW PER WRAPPER	" " "
8 1/2" Single-Wrap, Reg. Soda ONE STRAW PER WRAPPER	" " "
6 1/2" Single-Wrap ONE STRAW PER WRAPPER	" " "

SPECIAL IMPRINT — WRAPPED STRAWS

No Extra Charge for Special Imprint Wrapper on Orders for
2 Cases or More

SELF-OPENING GROCERY BAGS



Clipper — A brown standard bag.
Carried in sizes 1/2 to 35 lbs., inclu-
sive.



M D TOILET TISSUE

A white full bleached, semi-creped
toilet paper of excellent quality. Pur-
est and most absorbent. 750 sheets to
the roll, 100 rolls to the case. Size
sheet, 4 1/2 x 5 in. Shipping weight case,
64 lbs.

TISSUE SERVICE ROLL

A soft, absorbent pure tissue. Eco-
nomical banded roll. 1000 sheets to
the roll, 100 rolls to the case. Size
sheet, 4 1/2 x 5 in. Shipping weight case,
75 lbs.

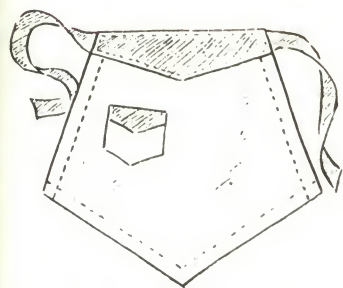


COAST SINGLEFOLD CABINET TISSUE

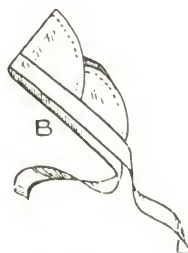
A soft fine quality semi-white ab-
sorbent toilet tissue. Packed 800 sheets
to the package, 100 packages to the
case. Size sheet 4 1/2 x 5 in. Shipping
weight case, 61 lbs.



TEXTILES



**Tea Apron
and Head Pieces**

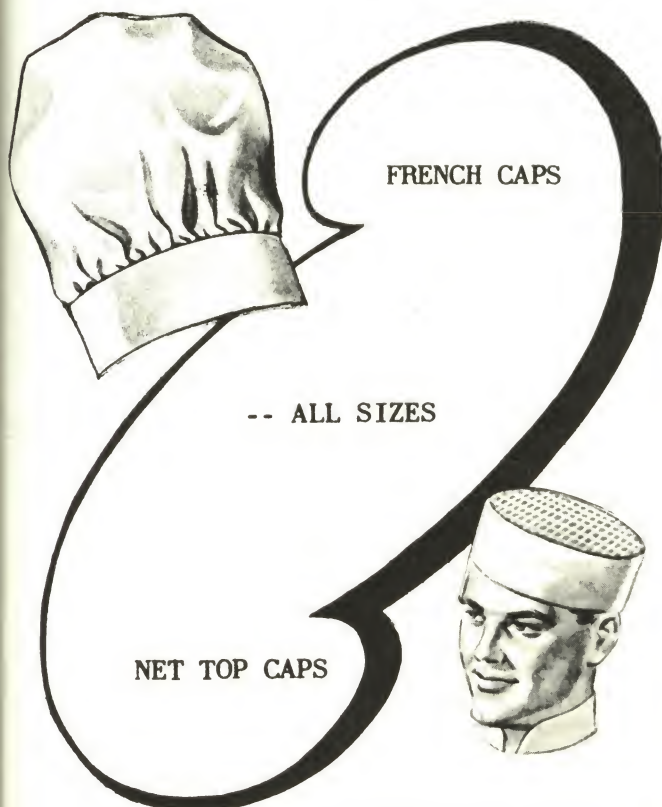


APRON
Jeans Cloth

HEAD BANDS

A
B

These are made in all white, rose, blue or green, trimmed in white. Also green trimmed in tan or tan trimmed in green.



FRENCH CAPS

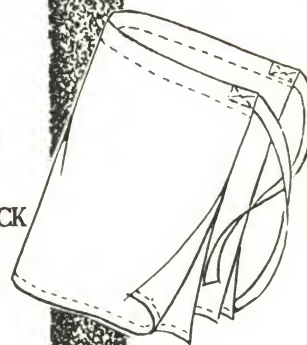
-- ALL SIZES

NET TOP CAPS



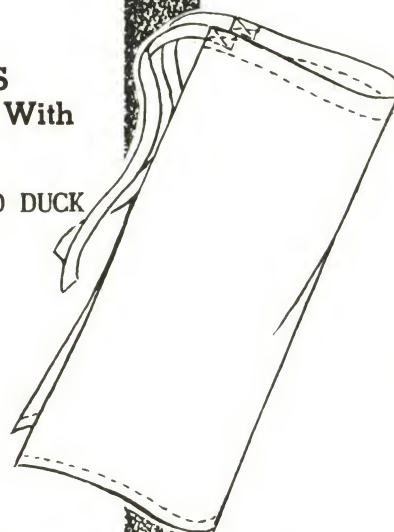
**Style 4S
Four Way Aprons
With Strings**

8 oz. BLEACHED DUCK
36 x 22



**Style WS
Waist Apron With
Strings**

8 oz. BLEACHED DUCK
36 x 44



BUY

Brodie

QUALITY

**Style BS
Bib Apron with
Strings**

8 oz. BLEACHED DUCK

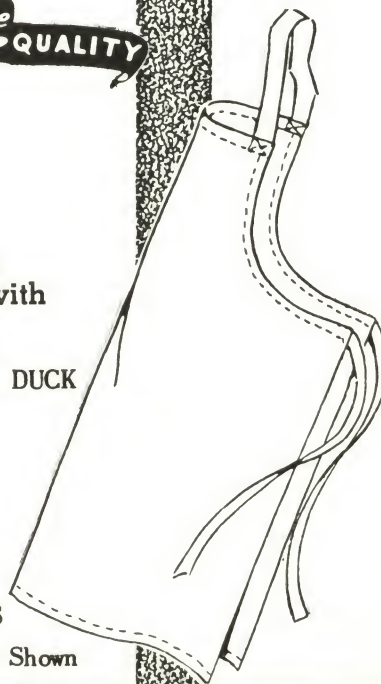
44"

48"

52"

GREEN DUCK
CARD ROOM APRONS

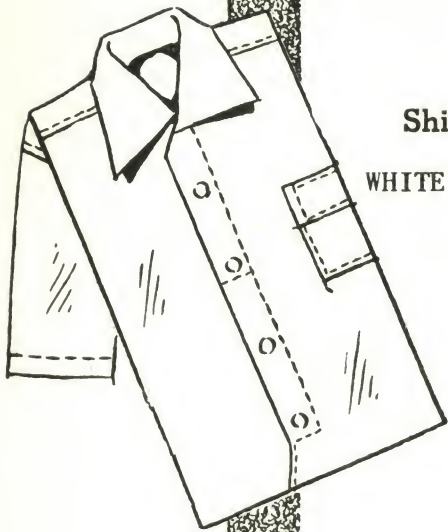
4 Pockets - Not Shown



TEXTILES

SANFORIZED SHRUNK

ORDER ACTUAL
MEASUREMENTS



Shirt

WHITE SPORT



Style 306

Style 306
Sizes 34 to 48

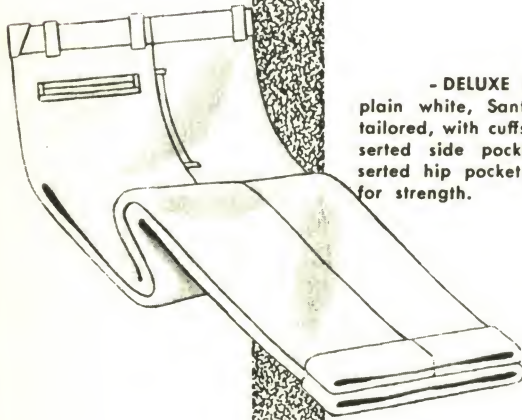
WHITE 8 oz. DUCK



Style 307

Style 307
Sizes 34 to 48

WHITE 8 oz. DUCK



- DELUXE DUCKS -
plain white, Sanforized. Fully
tailored, with cuffs and two in-
serted side pockets, two in-
serted hip pockets, bar-tacked
for strength.



Style 308

Style 308
Sizes 34 to 48

WHITE 8 oz. DUCK



Style 326
Sizes 34 to 48

WHITE 8 oz. DUCK



Style 309

Style 309
Sizes 34 to 48

WHITE TWILL

RESTAURANT AND

Brodie's Inc.

HOTEL SUPPLIES

TEXTILES



#7006 18 x 36

HUCK TOWELS

Highly absorbent, dry quickly, leave no annoying fuzz. They are woven to last.



TURKISH TOWELS

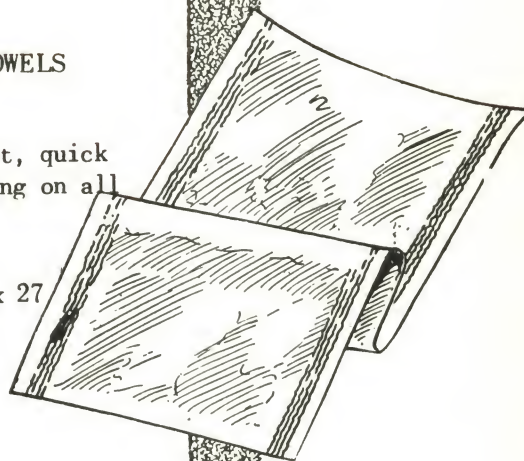
Finest terry towels that are built to last. Made especially for public places and institutions, they stand repeated trips to the laundry.

BAR TOWELS #5015 16 x 27
BATH TOWELS #5322 20 x 40
BATH TOWELS #5323 22 x 44

DISH TOWELS

Highly absorbent, quick drying, stitching on all raw edges.

DIXIE 17 x 27

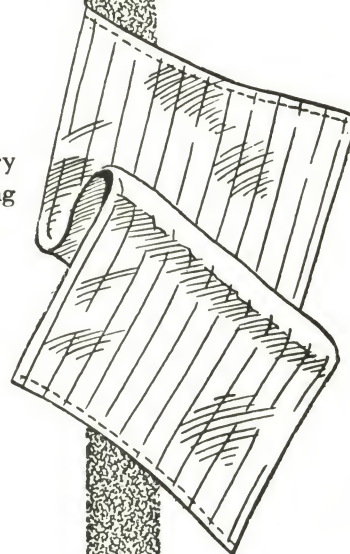


GLASS TOWELS

RED STRIPE

Highly absorbent, dry glassware to gleaming finish in less time.

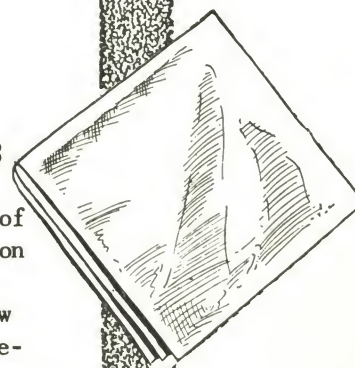
#290 - 16 x 30



BUY *Brodie* QUALITY

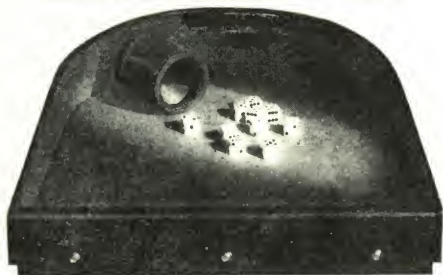
Napkins 18 x 18

Stock napkins made of durable corded cotton material or damask. Special orders allow you to have the material and size of your choice.



GAMING SUPPLIES

COUNTER DICE EQUIPMENT



Mat, California style, covered with billiard cloth sides and bottom

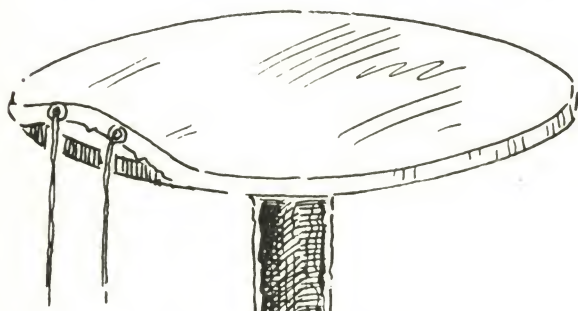
No. 25 SPECIAL CUPS



Size $3\frac{1}{4} \times 4$

Made of selected. flexible oak sole leather — sponge rubber bottoms covered with fine glove leather. Rims are Campbell machine stitched. High grade rubber lined.

Card Table Covers with Draw Strings



SMALL	UP	TO	45"	TABLE
MEDIUM	45"	TO	56"	TABLE
LARGE	56"	TO	68"	TABLE
ALSO BANKERS CUT				EXTRA

No. 20 SPECIAL CUPS

The Popular Tavern Cup

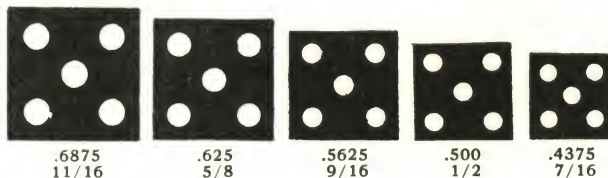
Made of selected. flexible oak sole leather — sponge rubber bottoms covered with fine glove leather. Rims are Campbell machine stitched.



Size $2\frac{3}{4} \times 3\frac{3}{4}$

BUY *Brodie* QUALITY

PERFECT DICE



.6875
11/16

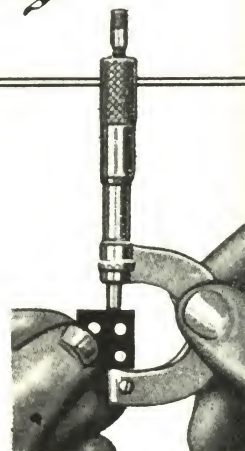
.625
5/8

.5625
9/16

.500
1/2

.4375
7/16

DICE ARE ACCURATE TO LESS THAN 1/10,000 OF AN INCH.



.750
3/4



.625
5/8

STANDARD DICE

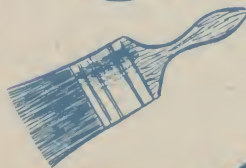
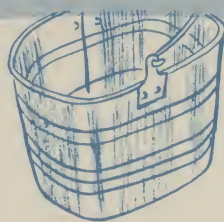
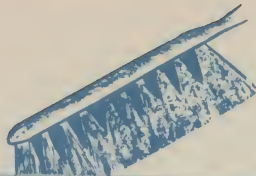
Standard 3-color dice. Packed in sets of 5 dice. For bar and counter use.

RESTAURANT AND

Brodie's Inc.

HOTEL SUPPLIES

MAINTENANCE SUPPLIES



MAINTENANCE SUPPLIES



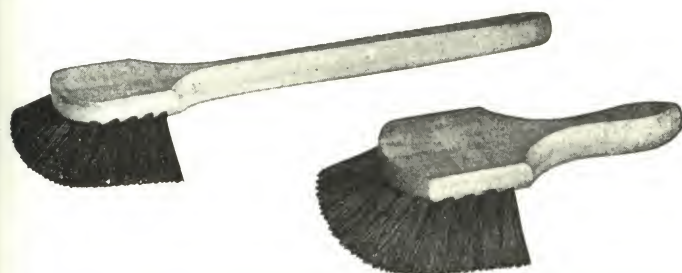
50 BOWL

FILLING, best grade OX palmetto fibre securely wire wrapped on smooth finished 12" handle; SIZE, brush 4½" long by 3½" diameter.



IDEAL SINK

FILLING, OX palmetto fibre; BLOCK, 12"x2½"; FINISH, tumbled.

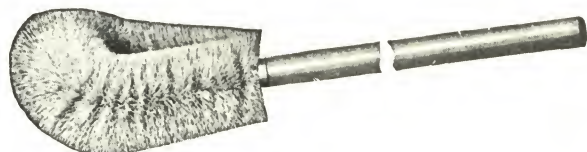


GONG

FILLING, OX palmetto fibre.

Block length..... 8" 20"

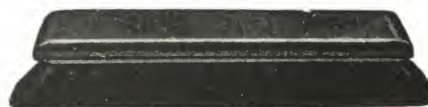
SIZE, face 5"x4½"; BLOCK, 2⅞" wide; FINISH, tumbled.
Packed one dozen to a shipping container



115 BOWL

FILLING, stiff white tampico fibre twisted in wire; SIZE, head 6"x5"; HANDLE, tumbled. Overall length 18".

SCRUB BRUSHES



FILLED WITH OX PALMETTO FIBRE

Name	Rows	Trim	Block Size	Block Finish
GOOSE	5x14	1⅜"	8" x2¾"	Polished



FAN TAN

FILLING, best quality white tampico fibre; SIZE, face 4½"x1¼", 4x15 rows; BLOCK, 5"x1½"; FINISH, natural lacquer.



Name	Filling	Rows
HUB.....	OX Palmetto Fibre..	5 on end
Trim	Block Size	Block Finish
1⅜"	7½"x2¾"	Polished



100 VEGETABLE

FILLING, OX palmetto fibre twisted in wire; SIZE, head 3"x3". Smooth handle. Overall length 7½".



FILLED WITH PALMYRA FIBRE

Name	Rows	Trim	Block Size	Block Finish
BRANT	5x14	1"	8" x2¾"	Tumbled

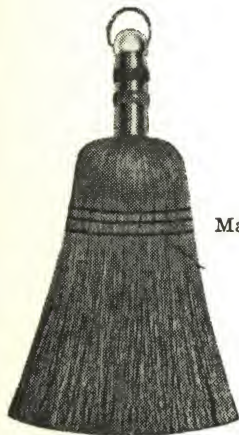
MAINTENANCE SUPPLIES

BUY Brodie QUALITY



Manhattan Brush

FILLING, pure sterilized dark grey horse hair; BLOCK, 4 1/4" diameter; FINISH, green lacquer with natural lacquer top.



Whisk Brooms

Made of the highest grade whisk broom corn.

A real quality whisk.

No. C Whisk 7-inches



BEAVER TAIL HANDLE

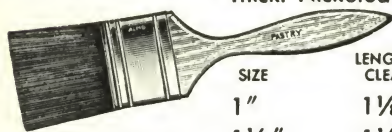
NAVAJO

FILLING, sterilized black horse hair and selected black fibre blend; BLOCK, beaver tail handle; FINISH, natural lacquer.

Brush length..... 8"
Block length..... 13 1/4"
Weight per dozen..... 8 lbs.

Each brush in an individual protective shield

Selected Soft Hair Brush. Double Thick. Nickeled Ferrule. Clear Lacquered Handle.



FLAT PASTRY

SIZE	LENGTH CLEAR	THICKNESS	PACKED
1"	1 1/8"	3/8"	1 Doz.
1 1/2"	1 1/4"	7/16"	1 "
2"	1 3/8"	1/2"	1 "
3"	1 5/8"	1/2"	1 "



600 PASTRY

FILLING, sterilized bleached white horse hair twisted in wire. Metal sliding ferrule. Overall length 8 3/4".

WAX APPLICATORS



7700—Lambs Wool.

Length of Block..... 10" 12" 14"

The heavy wool pads are cut from selected skins. The wool is trimmed evenly to a uniform length in order to facilitate even spreading of the floor wax. Blocks are made of natural lacquered hardwood, 2 3/4 inches wide. The standard threaded handle screws securely into the block. The pads are durable, washable, and easy to replace. This is a popular line with the professional floor finisher. Ideal for institutions, industrial buildings, churches, schools, etc., that have large areas to be serviced.

FEATHER DUSTERS



Protecting Cuff — Holds the feathers in place so they can't break down.

Steel Bound Block—Block can't split.

Guaranteed Threads — Hardwood Threads—A new duster if the thread strips.

Flexible Feathers — Bend — Don't break easily.

Wide Diameter Blocks — Spread the feathers and increases the dusting surface.

Handle — 13 in. long. Lacquered hardwood. Comfortable grip.

"UNIVERSAL" grade, 135 tail and wing feathers.

No.	35	36	37	38
Size	12 in.	14 in.	16 in.	18 in.

"JANITOR" grade, 200 tail and wing feathers.

No.	40	41	42
Size	14 in.	16 in.	18 in.

RESTAURANT AND

Brodie's Inc. HOTEL SUPPLIES

MAINTENANCE SUPPLIES

FLOOR BRUSHES



CHOCTAW

FILLING, selected black tampico fibre center with stiff sterilized black horse hair border; BLOCK, streamline; FINISH, natural lacquer.

Length of block... 14" 16" 18" 24"

JUSTRITE

FILLING, stiff sterilized black horse hair; BLOCK, streamline; FINISH, natural lacquer.

Length of block... 14" 16" 18" 24"

BUY Brodie QUALITY



LARGE SIZE

NO. 20-B NATURAL FINISH HANDLE

WOOD HANDLE, 1 1/8" Diameter, 54" Long.
Opening for Large Mop, 2" x 7". Holds two mops.

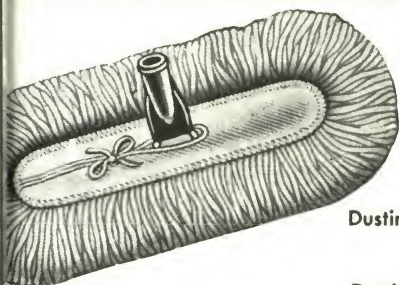
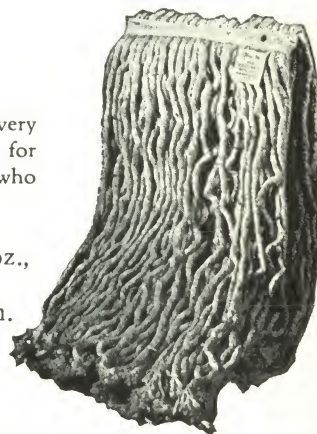
Weight per dozen, 25 lbs.

MOP HEADS

SWAN—A soft twist, tough, very bulky yarn that is first choice for finished floors with buyers who actually figure costs.

MOPS are made in sizes 32 oz.,

24 oz., 20 oz., and 16 oz. each.



DUST

MOPS

NO. J-1

Dusting Area 18" x 12", 48" Handle

NO. J-3

Dusting Area 24" x 12", 54" Handle

Baked Enamel Steel Handle With Plated
Hanger . . . High Quality White Cotton Yarn

Double Stitched To Extra Strong,

12 oz. White Canvas Mitt . . . Famous Zephyr

"Non-Scratch", Un-Breakable, and
Flexible Rubber Connector

Brooms

STANDARD ALL CORN

Mill, Warehouse and Stable Brooms.

1 Wire band — 3 Sewings.

No. 0036. 36 lbs., all corn.

NO. 1 BROOM

Made of good corn, five sewings, enameled hardwood handle and nice trim.

Weight 25 lbs. Trimmed 15".



MAINTENANCE SUPPLIES



JIFFY GLASS WASHING BRUSHES

HORSEHAIR

J2.....Dble. Brush
J3.....Triple Brush
JR.....Refill Brush

NYLON

N2.....Dble. Brush
N3.....Triple Brush
NR.....Refill Brush

JIFFY GLASS

WASHING BRUSHES



Whirl-a-Way

Glass Washer

Just press glass down on the nylon brush and Whirl-a-Way does the rest. Flushing action propels water with terrific force upward through its swirl jets cleaning the glass in one motion.

Whirl-a-way operates with unfailing precision. Tested in actual use to give you a perfect model.



NO. 978—WIRE SCRATCH BRUSH

Fine Round Wire, Staple Set in a Hardwood Natural Block 1" Thick. A Very Firm, Heavy Brush.

No.	Rows	Block Size	Length Clear	Weight
978	5x13	2 1/2"x7 1/2"	1 5/8"	14-10

Packed 12 to a box.



NO. 1646—WIRE SCRATCH BRUSH

Extra Fine Round Wire, Staple Set in a Hardwood Natural Block. Handle Portion 5" Long.

No.	Rows	Block Size	Length Clear	Weight
1646	2x17	1/2"x4 7/8"	1 1/4"	3-10



NO. 1661—WIRE SCRATCH BRUSH

Extra Fine Round Wire, Staple Set in a Hardwood Natural Block 1 3/16" Thick. Handle Part 5" Long. A Soft Full Brush.

No.	Rows	Block Size	Length Clear	Weight
1661	4x8	1 1/8"x2 3/4"	2 1/4"	3-4

Packed 12 to a box.



CAT. No. 17

FOR PILSNER AND TAPERED BEER GLASSES

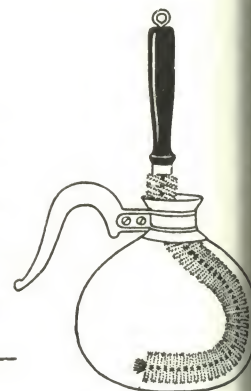
Stock—Stiff Black Horse Hair. Length overall 14 1/2". Brush part 5 1/2". Diameter 3", tapering to 1 3/4". Wire wound on spiral grooved varnished hardwood handle.

GLASS COFFEE MACHINE BRUSH

(Twisted-in-Wire Type)

Revolutionary new brush shaped to fit the contour of the glass bowl. Reaches every part to clean thoroughly and quickly! (See illustration.) Cleans every make of glass coffee-making machine. A modern necessity.

No.	Filling	Handle
450	Stiff black bristle.....	7 in.



GAUGE BRUSHES

Made of bristles securely twisted in wire.

No.	Overall Length	Brush Part Length	Diam.
80 for water gauges.....	9 in.	2 3/4 in.	1/2 in.
81 for steam gauges.....	12 in.	3 in.	5/8 in.

Special sizes made to order. Prices upon application.

MAINTENANCE SUPPLIES

STEEL WOOL



Long stranded, clean cut and highly abrasive. One pound rolls. No. 00—Extra Fine, No. 0—Fine, No. 1—Medium, No. 2 and No. 3—Coarse. Packed 25 to case.

COTTON WASTE

No. 1 Domestic White, No. 1 Domestic Colored. Stocked in 50 lb. and 100 lb. bales. This waste is to a great extent free from mercerized yarn which does not possess absorbent qualities. The quality of this waste is therefore much better than that of most so-called No. 1 grades.

NOTE: ADDITIONAL INFORMATION

Floor Mats - pg. 71
Sponges - pg. 95
Mops - pg. 146-149

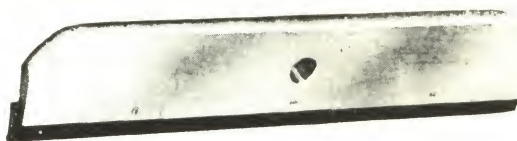
STECONE WINDOW SQUEEGEES



The patented channel maintains a perfect wiping position for the service rubber. Only one rubber required. The service rubber is molded to fit the channel and drawn through it. No screws. Sliding handle takes all lengths of blades. Position of blade in handle can be instantly adjusted. Carried in sizes 6 in., 8 in., 12 in., 14 in., 16 in., 18 in.

STECONE SQUEEGEE RUBBERS

Specially designed and trademarked rubber of superior quality. Carried in sizes 6 in., 8 in., 12 in., 14 in., 16 in., 18 in.

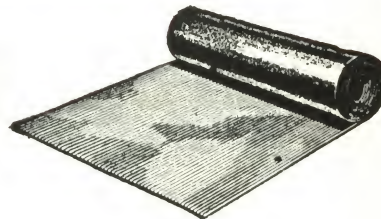


(Four sizes)

Hardwood blocks, Same quality as regular rubber.
rubber $\frac{1}{4}$ " x $1\frac{1}{4}$ ",
projecting $\frac{3}{4}$ ". Rust proof screws.

CORRUGATED RUBBER MATTING

Black, $\frac{1}{8}$ in. thick, any length. Used for hall runners. Carried in 36 in. and 48 in. widths.



MOPS

Janitor and industrial use;

Size
in ozs.

12	20
16	24

4 ply, high grade hard twisted yarn — ideal for boat and yacht service.



DISH MOPS



Packed one dozen to the paper package,

OPEN DUST PAN

One Piece — Extra Heavy Steel
Corrugated Corners

Number
36

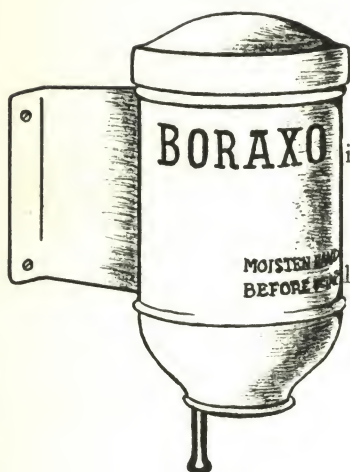
Size
 $11\frac{3}{4}$ x 8



SQUEEGEES

718	18 inch
724	24 inch
730	30 inch
736	36 inch

MAINTENANCE SUPPLIES



B - 31

Wall-Type Attachment, inexpensive type powdered hand soap dispenser made of pressed steel, cadmium plated, long-lasting, sturdily constructed.



Puro Perfumed Deodorant Blocks

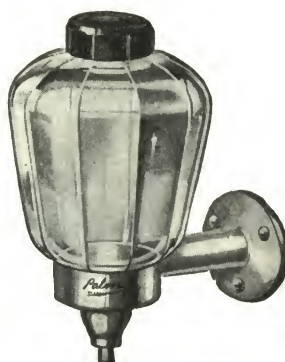
Manufactured of pure Para-dichlorobenzene and scented with highest quality perfumes and essential oils.

Weight: 4 oz.

These Blocks are placed directly into the urinal bowls, at the source of objectionable odors. They are highly perfumed and are convenient for all purposes. When opened, delightfully scented vapors quickly spread and descend throughout the room. These vapors filter through the air, attract foul odors, neutralize them and then evaporate.

LIQUID SOAP DISPENSER

Body of die-cast metal, heavily chrome plated.
Bowl: crystal glass, decagon shape, 12 ounces. Complete with bowl gasket, cap and screws.



Century

Sana-bole

Made with Specially Compounded Perfume Oils that Last Until the Cake Has Completely Evaporated



PAPER TOWEL DISPENSER

Cabinet styles for senior singlefold or junior singlefold towels.



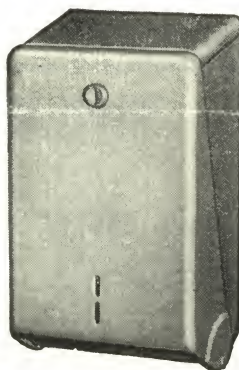
O-CEL-O* Sponges

- SIZE 1R—For dishwashing and scouring sinks
- SIZE 2R—For House cleaning and general purpose
- SIZE 3R—For the bathroom and bath
- SIZE 4R—For Large areas, walls and cars

Special sizes to order for any requirement.
Complete details on request.

TOILET TISSUE DISPENSER

Cabinet styles for single-fold and doublefold interfolded tissue.



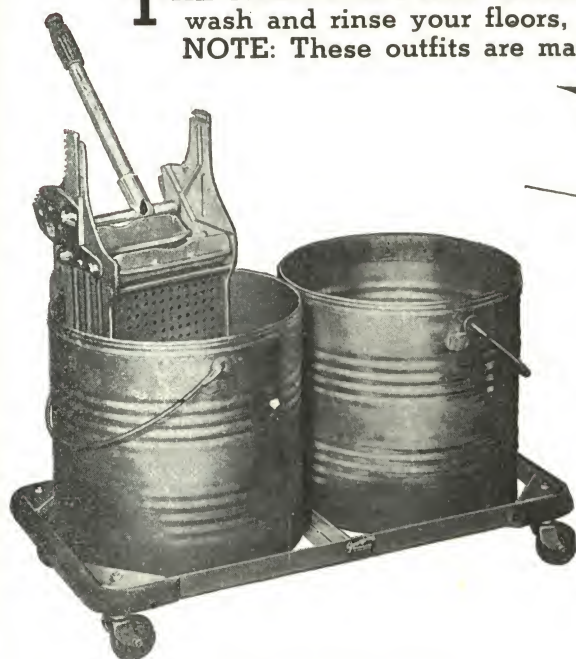
PAPER TOWELS

Manilla color. An absorbent and tough towel of medium weight. Packed 25 bundles to the case.

Size 10" x 10½"

Do it faster with GEERPRES

THE GEERPRES TWIN TANK MOPPING OUTFITS will enable your porter to quickly wash and rinse your floors, unveiling the sparkling luster which they possess. . . .
NOTE: These outfits are made in two sizes.

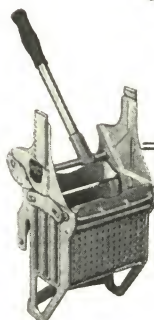
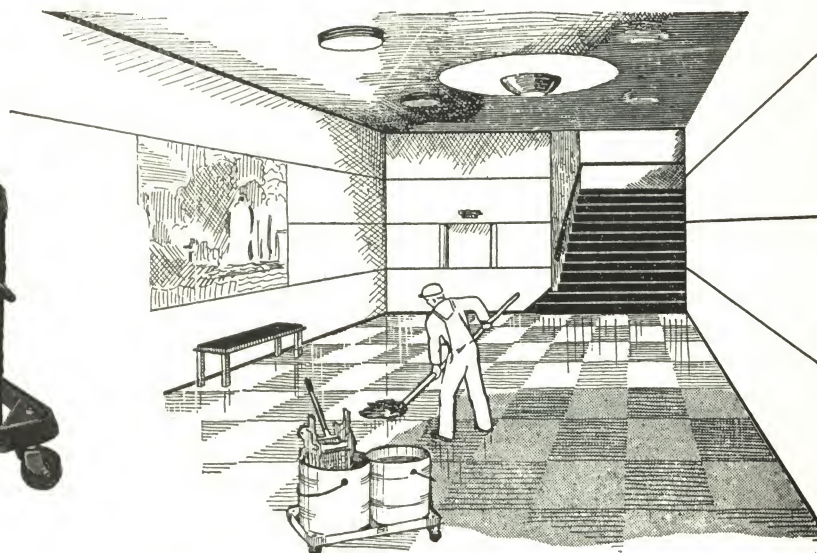


TWIN TANK OUTFIT NO. 1624T

Consists of one 1624 wringer, two 32 qt. removable galvanized tanks, one two-compartment chassis with 2½" casters, (rubber bumpers not available at present). Length, 31." Width, 17." Approximate weight, 47 lbs. Wringer and chassis have electro-plated finish.

TWIN TANK OUTFIT NO. 2436T

Consists of one 2436 wringer, two 44 qt. galvanized tanks, one two-compartment chassis, with 2½" casters. Length 33." Width 18." Approximate weight, 60 lbs. Wringer and chassis have electro-plated finish.



No. 1624

Wringers are designed to handle mops from 16 to 24 oz.

Fits any square or round straight side container.



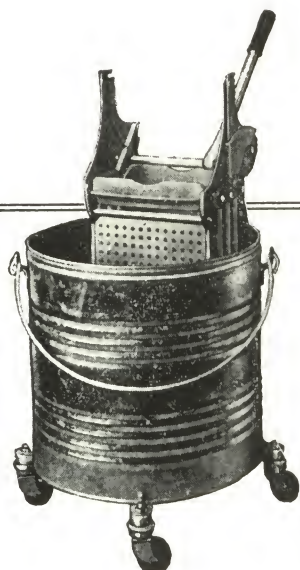
No. 2436

Wringers are designed to handle mops from 20 to 36 oz.

Fits any square or round straight side container.



BUY
Brodie
QUALITY



(#1624 Mopping Outfit)

(#2436 Mopping Outfit)

THE POPULAR SIZE FOR SCHOOL, PUBLIC BUILDINGS, ETC. Easily carried up and down stairs. Consists of 1624 wringer, 32 qt. tank and chassis Height of tank including casters 17½." Inside depth of tank 13." Diameter of tank 14". 24 gauge. Finish—hot dip galvanizing after fabrication. Strong one-piece aluminum bolted-on chassis with 2" ball bearing casters, soft rubber wheels. Weight 27 lbs.

FOR LARGER FLOOR AREAS. Consists of 2436 wringer, 44 qt. capacity tank and chassis.

MAINTENANCE SUPPLIES

BAR SOAP BROWN BAR SOAP (UNWRAPPED)

Probably the best bar soap made for dishwashing and general cleaning. It is hard, firm and not soggy. Makes lots of lather in hard or soft water, and wears down to the last sliver.

Packed: Cases (100/12½ oz. bars)

LIQUID SOAP (anhydrous soap content 17%)
Superior quality, clear, transparent. Made of the highest grade refined cocoanut oil. As good quality soap as it is possible to produce.
Packed: 55 gals., 30 gals., 5 gals., 1 gal.

BORAXO HAND CLEANER

For use in Boraxo Dispensers. Packed in Convenient 5 lb. cartons.



NONSKID WATERPROOF LIQUID FLOOR WAX

--Is an emulsion wax made of the highest grade materials obtainable. It is non-brittle, tough and waterproof. Twelve hours after applying it can be mopped with a wet mop without harm to the lustrous surface. Maintenance is easy by patching (re-waxing) traffic lanes. Economical --for best results apply thinly--ratio of 1 gallon to 2000 square feet on rubber, asphalt, mastic, linoleum, all composition and finished wood floors.

Packed: 55 gals., 30 gals., 5 gals., 1 gal.

ACID, OXALIC (Crystal)

Packed 325 lbs., 100 lbs., 40 lbs., 10 lbs.

BRODIE GLASS CLEANER

A fast cleaning, quick rinsing cleaner for hand washing of glasses and dishes where a soapless cleanser is desired. Easier on the hands than other cleaners used for this purpose and it meets all requirements for washing glasses in taverns, fountains, hotels, etc. Use at the rate of two (2) ounces to five (5) gallons.

Packed: 6 ea. 10# pkg. to case.

SANITABS..GERMICIDE TABLETS

For sanitizing rinse after cleaning glasses, dishes, etc. in taverns and restaurants. SANITABS are tasteless and odorless. They eliminate measuring of powders or liquids.

Packed in bottles of 100 (6 btls./cs.)

SWEEPING COMPOUND, OIL BASE

A product that is always uniform. Made of triple sifted wood fibre, not too fine, not too coarse, blended with special dustlayer emulsion. Just right to do a good job of sweeping without leaving anychaff or oily deposits on the floor. Not to be confused with certain types of cheaper compounds made from mill-run sawdust and cheap oils. Standard formula contains sand for scouring effect. However, compound without sand can be supplied if required. Sold by the bag.

Packed: 75# bags

SWEEPING COMPOUND, WAX BASE

A compound made with a wax emulsion rather than oil. This product is safe to use on any kind of floors, asphalt, rubber, etc. Can be used many places where ordinary sweeping compound is not safe. Standard formula is without sand, however sand can be added if customer so desires. Sold by the bag.

Packed: 75# bags

BUY
Brodie
QUALITY

TRISODIUM PHOSPHATE - Packed 100 lbs.

MAINTENANCE SUPPLIES



A Powdered China Bleach

For removing discoloration from dishes.

Dip the discolored dishes into solution—leaving them for about one and one-fourth minutes. Rinse and dry.

PACKED 6—5 LB. CANS PER CASE

Quaternary Ammonium Compound

IT'S NON-IRRITATING

Does away with irritation to hands—makes rinsings a pleasure—harmless as water.

IT'S TASTELESS

Absolutely tasteless — eliminating any customer complaint.

FOR SANITATION OF DISHES, GLASSWARE, SILVERWARE, UTENSILS, FOOD AND DRINK DISPENSING EQUIPMENT

IT'S ODORLESS

No odor remains on glasses, cups or dishes — completely odorless—NO chlorine.



HOOKER LYE

A powerful alkali for cleaning kitchen sinks, drain pipes or any other place where grease has collected. Packed in 13 oz. cans, 48 in case.

CHLORIDE OF LIME

Packed in 12 oz. cans, 12 in case, 10 lb. cans, 50 and 100 lb. metal drums.

SANI-FLUSH TOILET BOWL CLEANER

For cleaning toilet bowls only. Quick, easy sanitary. Powdered, 22 oz. cans. Packed 1 dozen cans to case.



BAR KEEPER'S FRIEND

High quality brass and chrome polish. Guaranteed not to scratch the finest surfaces.



BON AMI CLEANER

A widely used polishing and cleaning agent. May be obtained in powdered and cake form. Packed 18 cakes or 48 cans to case.

SAL SODA (SODIUM CARBONATE)

A strong alkaline salt. A soapless material used for general cleaning. In nugget form. Packed in 12 lb. bags, 25 lb. and 100 lb. drums.

BLEACH

A liquid cleaner, deodorant, bleach, disinfectant and stain remover. For laundry, kitchen, bathroom, garage cans, floor mops, etc. Packed in quarts, 12 to case; ½ gal. jugs, 6 to case; and 1 gal. jugs, 4 to case.



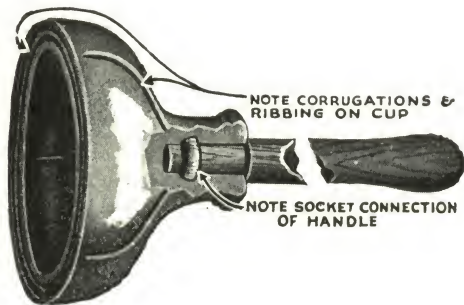
A-1 EMULSIFIED

PINE OIL

A-1 Emulsified Pine Oil Disinfectant (a light, brown liquid) has a pleasing, lasting, natural pine odor.

MAINTENANCE SUPPLIES

FORCE CUPS OR PLUMBER'S FRIEND



For professional or heavy duty janitor work. Wood handle.

No. 5- Diameter of cup 5 inches

DIVERSOL

Germicide and Cleanser. Non-corrosive and completely stable. Recommended for use in sterilizing glasses, dishes and equipment.

Packed in 7 lb., 125 lb., and 265 lb. bbls.

BRODIE DANCE WAX



1-lb. can
5-lb. can
20-lb. can
50-lb. can

For all dance floors in hotels taverns, ballrooms, etc. Produces a smooth, satiny, easy-gliding surface. One lb. covers 10,000 sq. feet.

NOTE: Brodie's staff will gladly answer your telephone inquiries.



No-Buff Floor Finish • Green Label

No-Buff is made by the makers of Johnson's Glo-Coat for large floor areas where traffic is heavy. It requires no rubbing, and offers the ideal balance between the qualities of long wear, high coverage, rich lustre, easy application, and quick drying. Approved by Rubber Mfrs. Assn., Johns-Manville, Tile-Tex, etc.

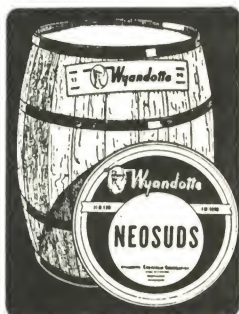
For linoleum, rubber, asphalt tile, sealed wood, terrazzo and other floors. One gallon covers about 2500 sq. ft.

No-Buff Floor Finish • Brown Label

No-Buff (brown label) is made especially water-resistant for floors subject to frequent scrubbing. It also has added anti-slip properties. It dries to a bright, transparent gloss without rubbing, but for a higher polish it may be buffed with an electric polisher.

No-Buff is made for use on linoleum, rubber asphalt tile, terrazzo and well-sealed varnished and painted wood floors. One gallon covers about 2500 sq. ft.





NEOSUDS

Hand dish or Glass Wash.

Packed 20#
. 90#
. 275#

Neosuds is used for washing glassware by hand and for washing lightly soiled china and silverware. It makes oceans of suds but does not contain soap. Neosuds eliminates cloudy film on glassware, rinses with remarkable speed and is easy on the users hands.

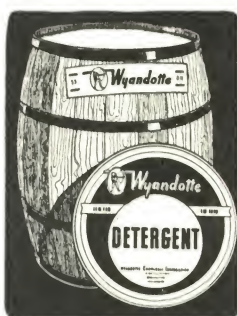
STERI-CHLOR

Glassware & Dish Sterilizer.

Packed 5#
. 25#
. 100#

12 five lb. pkg. to case.

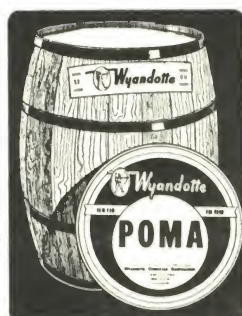
Wyandotte Steri-Chlor can be used without excessive loss of chlorine at any temperature up to boiling. This product is safe on the hands and has no harmful effects on dishes, glassware or silverware.



DETERGENT SCOURING POWDER

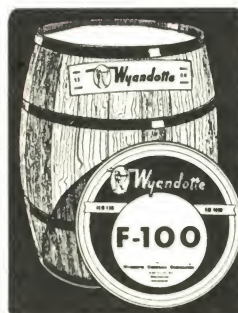
Packed 75#
. 250#

Wyandotte Detergent is a mild abrasive cleaner for washing painted surfaces, mopping floors of all kinds and cleaning porcelain, marble and tile surfaces.



POMA DISH MACHINE COMPOUND

Packed 100#
. 350#



FLOOR SOAP-SOLUBLE

Packed 75#
. 275.

Wyandotte F-100 is an all-soluble cleaner for general maintenance operations, such as cleaning floors and washing painted surfaces. It removes and suspends all types of soil, dissolves greases and soot and is harmless to the hands.

MAINTENANCE SUPPLIES

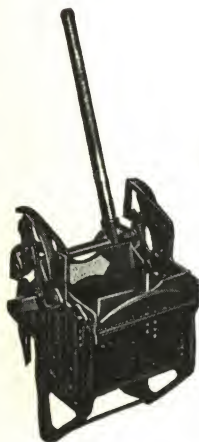
WHITE

All Steel
Steel Hdl.



No. 0
Mop Capacity 20 to 32 oz.
Finish, Black Japan
Weight per dozen, 190 lbs.

No. 1
Mop Capacity 16 to 20 oz.
Finish, Black Japan
Weight per dozen, 155 lbs.



DOWNWARD PRESSURE WRINGERS

MADE IN TWO SIZES

The finest wringer of this type on the market today. It is mechanically sound and simple in operation. No rotating gears to wear or cause troublesome repairs. The only Downward Pressure Wringer with the famous White toggle leverage feature. Extra large hopper space provides ample room for mop. All castings certified malleable iron. Finished in black Japan.

No. 126 — 16 to 26 oz. mops
No. 136 — 24 to 42 oz. mops

WHITE OVAL MOPPING BUCKETS

Furnished with either gliders or 2" hard rubber brass bearing casters



No. 16



No. 26

Slides on Gliders

Hand-made of 24-ga. galvanized steel . . . hand-soldered . . . leakproof. reinforced with heavy corrugations and band iron braces on bottom — heavy wire bail — certified malleable iron ears securely riveted to bucket. Oval shape provides more room for squeezer and washing mop. Easier to carry than round pail.

No. 16 16-qt. for No. 1 Squeezer
No. 26 26-qt. for Nos. 0, 05 and 00 Squeezers



No. 160



No. 260

Rolls on Casters

The Casters are 2 in. hard rubber, solid from bearing to tread—unbreakable —not affected by water, acid, cleaning solutions, oil or grease, heat or cold. They will not warp, check, crack or chip. Castor brackets certified malleable iron offset, raises bucket only 1/2 in. from floor. This bucket used with a White "Can't Splash" Mop Squeezer, makes an ideal mopping outfit.

No. 160 16-qt. for No. 1 Squeezer
No. 260 26-qt. for Nos. 0, 05 and 00 Squeezers

ROUND BUCKETS



The White Round Bucket, preferred by many, is hand-made, hand-soldered with heavy corrugations and heavy wire bail. Furnished with or without casters.

No. 318 18-qt. capacity
No. 324 24-qt. capacity
No. 332 32-qt. capacity

TYMSAVER MOPPING OUTFIT

Powerful Mop Squeezer, Presses
Mop Drier and Cleaner

Oval Bucket. Holds More Water

Rolls on Easy Rolling Casters. Saves
Time and Labor and Protects Floors

Easy Operating Quality Built
Years of Service Trouble Free

A big, modern, efficient piece of
mopping equipment . . . Built
like a battleship.

No. 0X 26-quart



"OVAL" ROLLER TYPE WRINGER

NOW AVAILABLE WITH STEEL ROLLERS

The White Oval Roller Type Wringer — the most efficient of all roller wringers — now also equipped with steel rollers. It does away with replacement. The shaft runs clear through roller . . . no pins to drop out and get lost. The greatest improvement in roller wringers in years.



TWO SIZES — 16 Qt.; 26-Qt.
EQUIPPED WITH GLIDERS

No. 165 Wood Rollers, 16-qt. capacity
No. 265 Wood Rollers, 26-qt. capacity

BEER EQUIPMENT

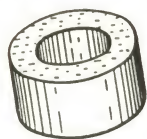


CAT. No. SIZE AND DESCRIPTION

157R Rubber $1\frac{1}{16} \times 1\frac{1}{32} \times \frac{1}{8}$ "

157K Koroseal $1\frac{1}{16} \times 1\frac{1}{32} \times \frac{1}{8}$ "

Used on all Standard Faucets, Rod, and Cooler Couplings.



862-2R Rubber $1\frac{1}{16} \times \frac{5}{8} \times \frac{1}{2}$ "

862-2K Koroseal $1\frac{1}{16} \times \frac{5}{8} \times \frac{1}{2}$ "

Used on Perlick No. 862 Low Boy Tap, Nos. 700 and 701 Wing Taps. Also Central and Peerless Junior Taps.



405-D Rubber $3\frac{1}{32} \times \frac{1}{2} \times \frac{7}{16}$ "

Used on top nut for Perlick Pony Pump for $\frac{1}{2}$ " Rod.



23G Thomas Valve, Pure Gum

Used on all Taps, and on Perlick Pony Pumps.



22R Rubber $\frac{29}{32} \times \frac{17}{32} \times \frac{3}{32}$ "

22K Koroseal $\frac{29}{32} \times \frac{17}{32} \times \frac{3}{32}$ "

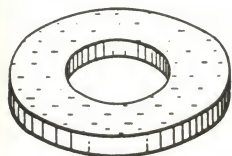
Used on Air Nipples for Peerless and Perlick Taps.



28-4 Brass Detach. Tip

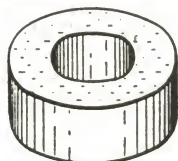


805-3 Brass Detach. Tip



No. DESCRIPTION
19R Rubber $1\frac{1}{16} \times \frac{3}{4} \times \frac{3}{16}$ "
19K Koroseal $1\frac{1}{16} \times \frac{3}{4} \times \frac{3}{16}$ "

Used on bottom flange of Peerless, Perlick, Wing, Central, Junior, and Bock Taps. Also for Pony and Porto Pumps, for $\frac{5}{8}$ " Rods.



21R Rubber $1\frac{3}{16} \times \frac{5}{8} \times \frac{1}{2}$ "

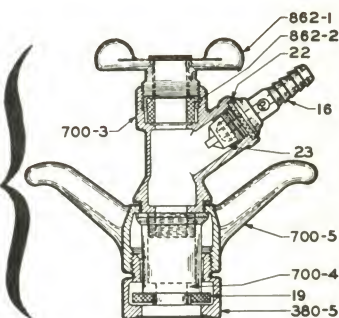
Used on top nut of Peerless Tap, Perlick, Bock Tap. Also for Porto Pumps, for $\frac{5}{8}$ " Rod.

No. 81 - WASHER ASSORTMENT

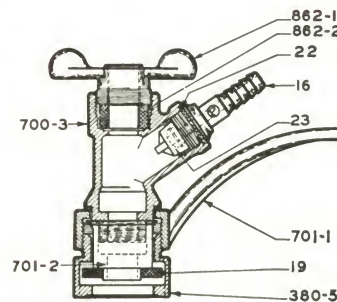
This assortment has proven very popular as it contains all the washers required by a dispenser to keep any tapping system in air-tight condition. Packed in handy box.

700 WING TAP

CAT. No.
700-3 Body
700-4 Bottom Body
700-5 Wing Nut
16 Nipple Complete
19 Bottom Washer
22 Nipple Washer
23 Thomas Valve
380-5 Bottom Flange
862-1 Top Nut
862-2 Top Washer



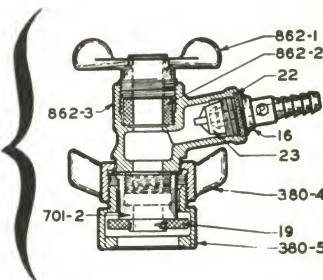
No. 701 TAP



701-1 Lever Nut
701-2 Bottom Body
16 Complete Nipple
19 Bottom Washer
22 Nipple Washer
23 Thomas Valve
380-5 Bottom Flange
700-3 Tap Body
862-1 Top Nut
862-2 Top Washer

862 TAP

862-1 Top Nut
862-2 Top Washer
862-3 Tap Body
16 Nipple Complete
19 Bottom Washer
22 Nipple Washer
23 Thomas Valve
380-4 Adjuster Nut
380-5 Bottom Flange
701-2 Bottom Body



COMPLETE ASSEMBLY (4 PARTS) 140099

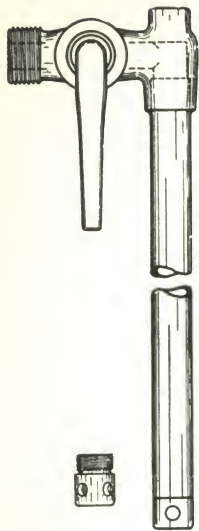


Cornelius

BARREL TAP

COR-420

BEER EQUIPMENT



STANDARD TAPPING RODS WITH REMOVABLE TIPS

Perlick tapping rods are extra heavy, designed for long life; plugs have round openings for proper flow. Precision finished for leakproof service on high pressure systems. Brass castings are tumbled smooth and bright nickel plated.

Now available with
**Tinned Brass or
Stainless Steel Tubes.**

TAPPING RODS

TINNED BRASS TUBES

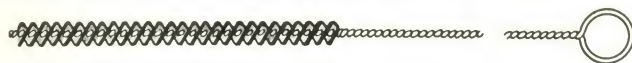
- No. 25B--Bent cocks-- $\frac{1}{2}$ barrel size--25"
- No. 28B--Bent cocks-- $\frac{1}{2}$ barrel size--28"
- No. 32B--Bent cocks--Full barrel size--32"
- No. 34B-- $\frac{3}{4}$ " Bottling Rods--34"

STRAINER TIP

TINNED BRASS TUBES

- No. 925B--Bent cocks-- $\frac{1}{2}$ barrel size--25"
- No. 928B--Bent cocks-- $\frac{1}{2}$ barrel size--28"
- No. 932B--Bent cocks--Full barrel size--32"

TAPPING ROD BRUSHES



No. 691 -- $\frac{3}{16}$ ", 46" long

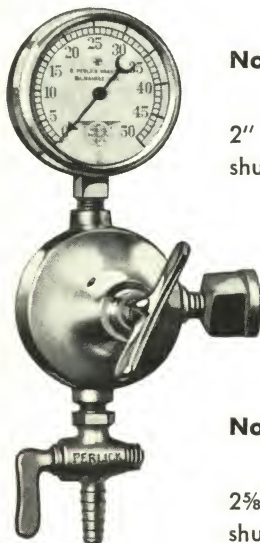
No. 689 -- $\frac{5}{16}$ ", 36" long



No. 863 -- TAP WRENCH

Ideal for tightening our No. 862 and No. 380 Taps.

CARBONIC REGULATORS



No. 40

No. 40 -- REGULATOR -- 50 LB. GAUGE

2" Diaphragm. Ground key shut-off cock.

No. 41 -- REGULATOR -- 50 LB. GAUGE

2 $\frac{1}{2}$ " Diaphragm. Ground key shut-off cock.

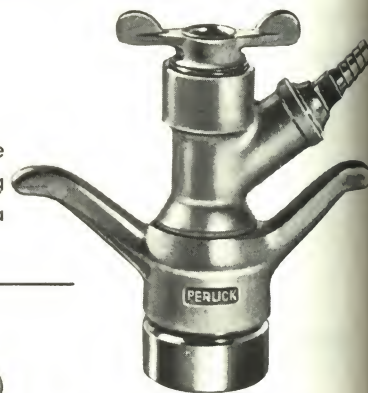


No. 862 DIRECT DRAW TAP

Overall height 3 $\frac{1}{4}$ ". Ideal for Direct Draw Dispensers where a low tap is necessary for clearance below doors.

No. 700 WING TAP

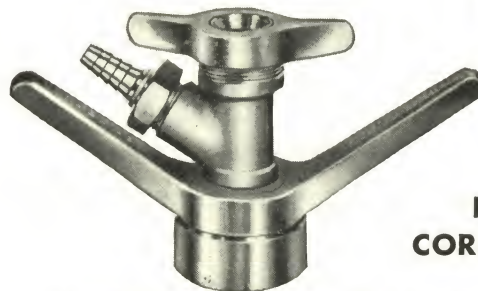
Overall height 5 $\frac{1}{8}$ ". Large wing nut makes tightening tap without a wrench a simple job.



No. 701 -- LEVER HANDLE TAP

Overall height 5".

A heavy duty tap that assures long life.



BARREL TAP COR-420

A really new innovation in a barrel tap. **STRONG, STURDY, DOUBLE** handle tap. One handle always accessible. Conveniently low for a direct draw beer box.

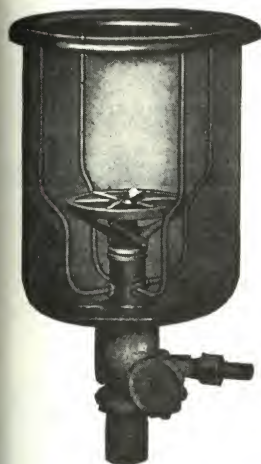
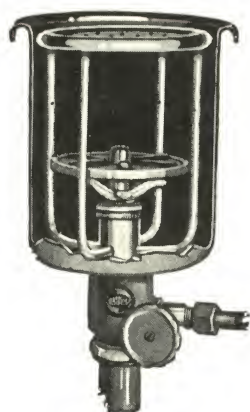
BEER EQUIPMENT

No. 734

STANDARD GLASS RINSER

Washer and rinser combined. Shell is spun from 20 gauge nickel silver. Inside body and frame high nickel plated finish. Avoid glass breakage. Works easily with high pressure water. Will not thump. Fully guaranteed.

Inside glass clearance..... $4\frac{7}{16}$ "
Diameter under flange..... $5\frac{1}{2}$ "
Overall diameter of flange..... $6\frac{1}{16}$ "



No. 735 JUMBO GLASS RINSER

Designed to take steins up to 16-ounce size. Same in construction as No. 734, except for size of body and frame. Shell is spun of 36-ounce pure copper, nickel-plated finish.

Inside glass clearance..... $6\frac{3}{4}$ "
Diameter under flange..... $7\frac{1}{2}$ "
Overall diameter of flange..... $8\frac{3}{4}$ "



New and practical, this pump is equipped with an ingenious device for turning the tap to force the cork part way out — BUT NOT TOO FAR. A gentle push with the tapping rod does the rest — without fuss or muss. The all-purpose pump that is always in demand.

No. 704 — Pony Pump — For $\frac{1}{4}$ and $\frac{1}{2}$ Barrels.

**Brodie
QUALITY**



No. 103 — 3-WAY AIR DISTRIBUTOR

No. 104 — 4-WAY AIR DISTRIBUTOR

No. 105 — 5-WAY AIR DISTRIBUTOR

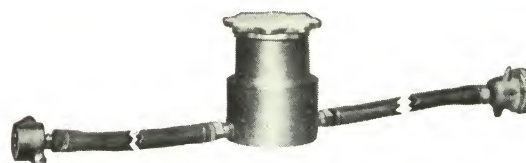


No. 101

SINGLE AIR DISTRIBUTOR

No. 102 —

2-WAY AIR DISTRIBUTOR

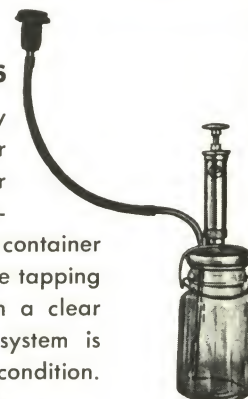


No. 180 — COIL CLEANER

For use with running water. Furnished as illustrated with $\frac{3}{4}$ " female faucet coupling on one end and faucet spout slip coupling on other end. Supplied with double male adapters for connecting tapping rod couplings together. Cleveland and B.B. threads.

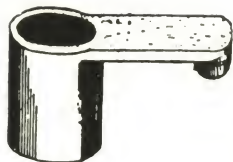
STERILIZER FOR DIRECT DRAW DISPENSERS

This is an ideal cleaner for any Direct Draw Dispenser. Two or three tablespoons of any of our cleaning compounds are dissolved in hot water in the quart container and pumped with air through the tapping system. If this is followed with a clear hot water rinse, the tapping system is guaranteed to be in first-class condition.



No. 845 — STERILIZER

BEER EQUIPMENT



RUBBER FAUCET GUARDS

Fits on the Nozzle of any beer Faucet. Prevents chipping of Glassware.

Cat. No. 1190

BUY

Brodie

QUALITY

COIL CLEANING COMPOUND

A cleaner unexcelled anywhere. A balanced formula. It removes all mineral deposits, slime, old and rotten beer stone. It sterilizes en-

tire draft system so that all odor and chance for contamination is eliminated from the system. It is harmless and contains no lye, acid, caustic or sal soda. It will leave no chemical or metallic taste in the beer.

6—10 lb. pkgs. to case

No. 272 — WHITE
FOAM SCRAPER

No. 273 — BLACK
FOAM SCRAPER



No. 631
COMBINATION
BOTTLE AND
JUG FILLER

Has special needle valve air release. Tapered rubber bushings fit any pint or half-gallon bottle; likewise glass and stone jugs.



KOROSEAL CONNECTORS WITH AEROQUIP COUPLINGS

CAT. No.	SIZE
10264	3/8" x 2 Ft.
10266	3/4" x 3 Ft.
10268	3/8" x 4 Ft.

CAT. No.	SIZE
10272	1/4" x 2 Ft.
10274	1/4" x 3 Ft.
10276	1/4" x 4 Ft.



STANDARD AIR AND BEER HOSE

No. 120A — 3/8" 3 Ply Air Hose — White Liner
No. 166 — 3/8" 3 Ply Standard Air Hose
No. 167 — 1/2" 3 Ply Standard Beer Hose

BRASS HOSE CLAMPS

CAT. No.	INSIDE DIA. OF HOSE
69	1/4"
70	3/8"



BLACK FIREPOLISH KOROSEAL FOR BEER

CAT. No.	I.D.	O.D.
986-BL	1/4"	1/2"
988-BL	3/8"	5/8"

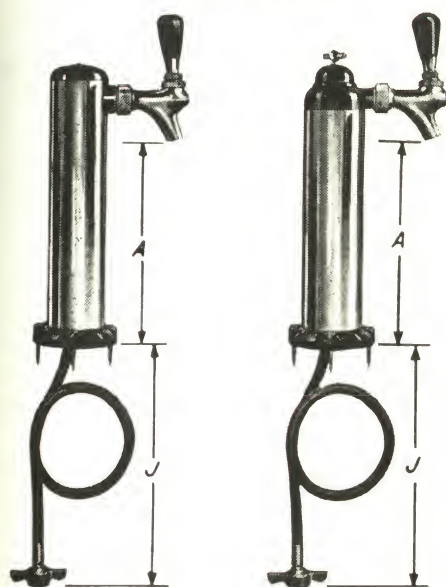
RESTAURANT AND

Brodie's Inc.

HOTEL SUPPLIES

BEER EQUIPMENT

DRAFT ARMS



MODEL LF

MODEL LFC

MODEL LF DRAFT ARM

For those who prefer the fixed-restriction type of Direct Draw equipment, Cornelius offers this model. Design is the most efficient possible in this type and performance is exceeded only by Cornelius Miracle Foam Control Model LFC. Model LF is highly perfected from the standpoint of keeping the beer cold. When idle, no beer stands in the Faucet. Only $\frac{1}{2}$ ounce is outside the Cooler.

MODEL LFC DRAFT ARM

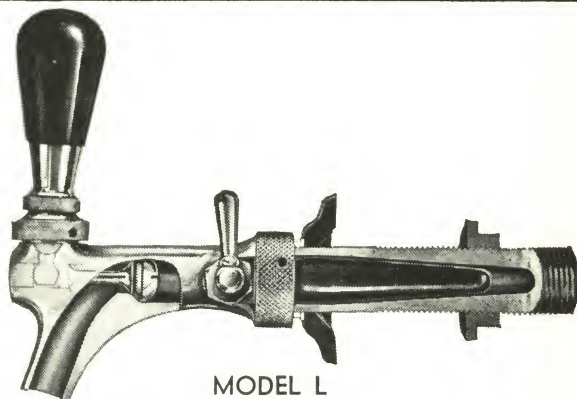
Cornelius Miracle Foam Control permits instantaneous adjustment to draw any desired size of "head" uniformly—glass after glass—without waste. The simple two-piece control is inside the insulating chamber and made entirely of Miralin. This material is in itself an insulator with a very slow rate of heat absorption and transfer. When idle, no beer stands in the Faucet.

Dimensions positively necessary when ordering; give "A" and "J" dimensions.

MODEL OK

MODEL OK FAUCET

Note the extreme simplicity of design—the lightning-fast valve action that requires a knob movement of less than an inch—the streamlined valve in the straight, unobstructed streamlined path of flow. And the valve so placed that the faucet itself holds no beer to warm up and cause that initial slug of wild beer or "spit" so common with most faucets.



MODEL L

MODEL L FAUCET

Proved in thousands of installations the variable flow control is incorporated in the Model "L." This principle permits the use of pressures sufficient to balance any internal keg pressure. The brewed-in gases are held in solution in the beer clear to the faucet. Variable control adjusts for any size head.

MODEL GXA COMPRESSOR

CORNELIUS patents make this combination of power and small size possible. The Model GXA is a **complete** automatic Air Compressor with ample capacity for many uses. Yet it is only 10" high, weighs less than 19 lbs., and costs only about 25c per month (average) to operate. The compactness, good appearance, and silent running of the GXA make it ideal for many applications. Construction is extremely rugged and follows standard Cornelius design. The brushless induction motor has but one moving part—the armature shaft. This and the connecting rod are mounted in frictionless ball bearings, permanently lubricated and sealed. There is practically no wear and nothing to lubricate.



BEER EQUIPMENT

FOAM CONTROL DRAFT ARM *for* DIRECT DRAW



COMPLETE ASSEMBLY
No. 11-0269—4 Hole
No. 11-0272—3 Hole

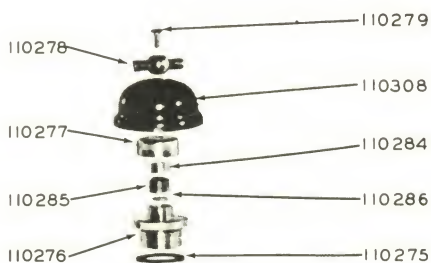


110112

OK and OK-R
FAUCET HEAD
See Top
Right
Page



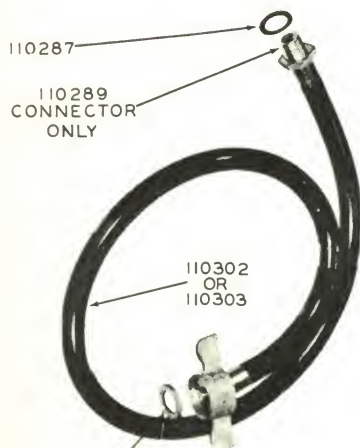
110084 110057 110058



110271

110274

110213



110287
110289
CONNECTOR
ONLY

110302
OR
110303

110113

110214



110265

SLEEVE DIMENSIONS		
PART No. - "A" DIM. - OVER ALL		
110249	5"	6 1/16"
110250	8 1/4"	9 5/16"
110251	11"	12 1/16"

CORNELIUS
MODEL "LFC" DRAFT ARM

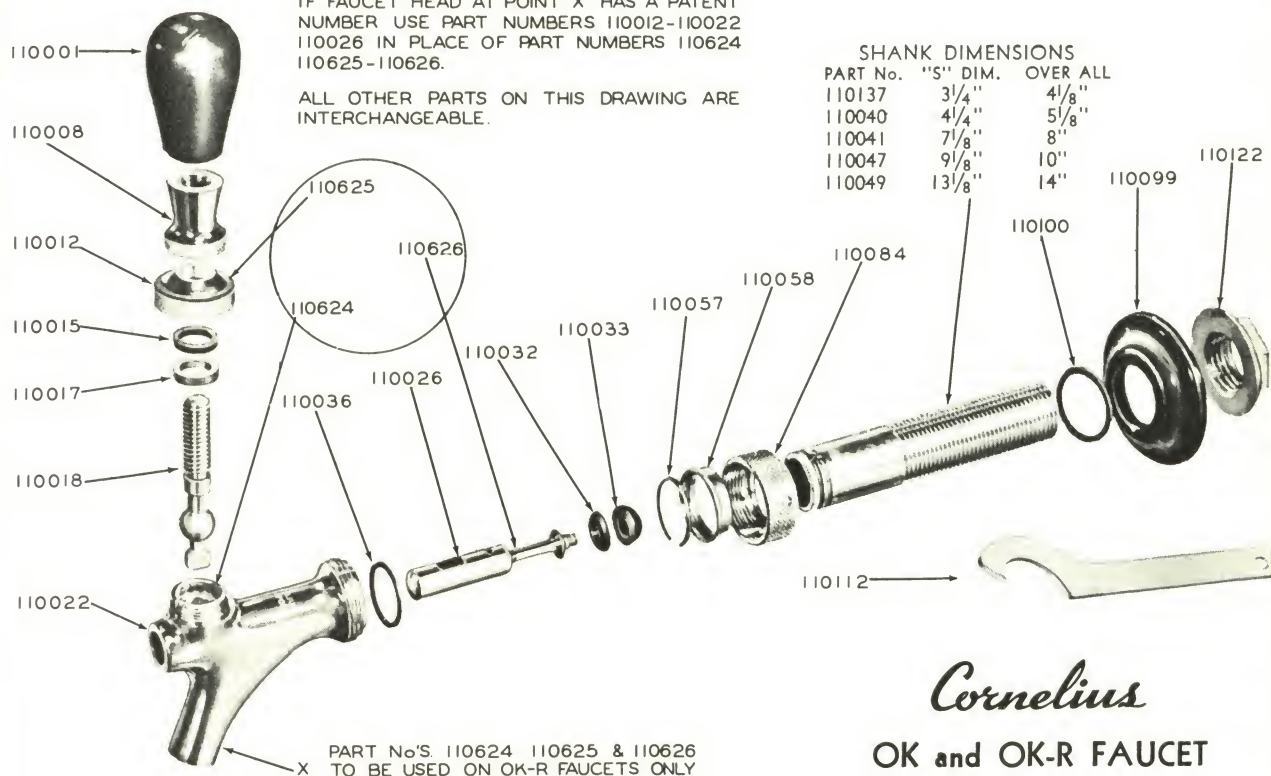
BUY
Brodie
QUALITY

BEER EQUIPMENT

IF FAUCET HEAD AT POINT "X" HAS NO PATENT NUMBER USE PART NUMBERS CIRCLED 110624 110625 - 110626 INSTEAD OF PART NUMBERS 110012 - 110022 - 110026.

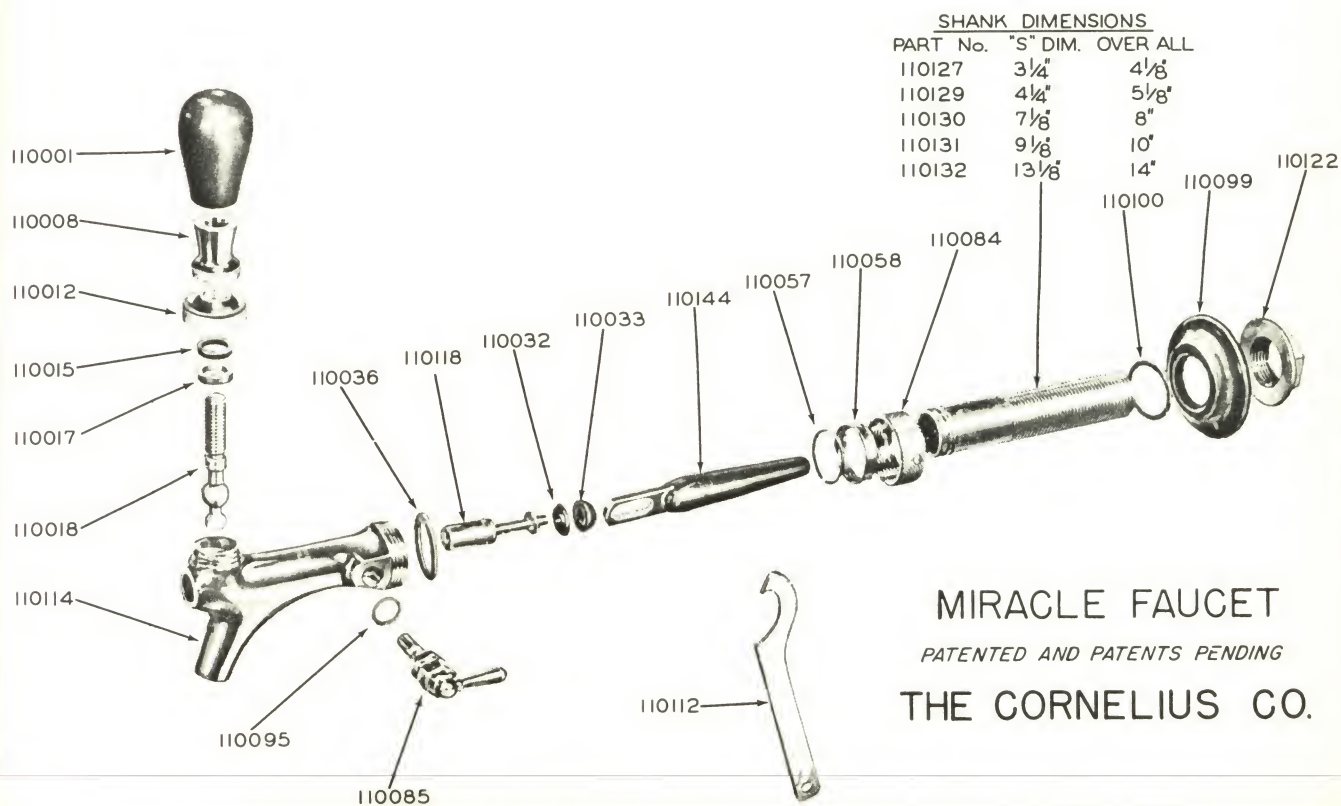
IF FAUCET HEAD AT POINT "X" HAS A PATENT NUMBER USE PART NUMBERS 110012-110022 110026 IN PLACE OF PART NUMBERS 110624 110625-110626.

ALL OTHER PARTS ON THIS DRAWING ARE INTERCHANGEABLE.



Cornelius

OK and OK-R FAUCET



MIRACLE FAUCET

THE CORNELIUS CO.



HOW TO GET THE MOST OUT OF YOUR CATALOG

THIS CATALOG HAS BEEN PREPARED FOR YOU—TO HELP YOU IN BUYING OR PLANNING. OVER 300 PAGES OF QUALITY MERCHANDISE ARE CAREFULLY ORGANIZED TO MAKE IT EASY FOR YOU TO FIND WHAT YOU WANT.

SO, TO GET THE MOST OUT OF YOUR CATALOG, KNOW YOUR CATALOG. . . LEAF THROUGH IT, AND EXAMINE THE TABLE OF CONTENTS IN THE FRONT OF THE BOOK. THEN, WHEN YOU WANT SOMETHING, YOU WILL BE ABLE TO FIND IT QUICKLY AND EASILY.

TO INSURE FASTER SERVICE ON YOUR ORDERS, USE THE HANDY MAIL-ORDER CARDS IN THE BACK OF THE CATALOG. BE SURE YOUR DESCRIPTION IS COMPLETE AND PLAINLY WRITTEN, WITH CATALOG NUMBERS AND SIZES IF NECESSARY.



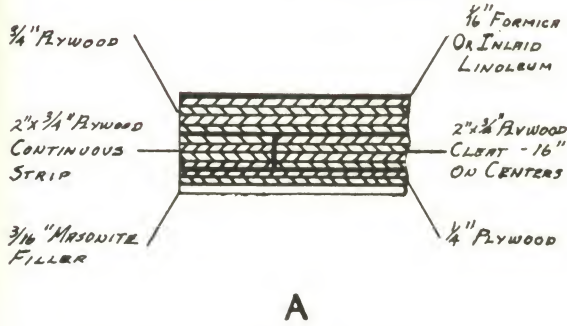


FURNITURE



BARS AND COUNTERS

Bar & Counter Top Construction.



Edging Styles



B
2" Black
Formica

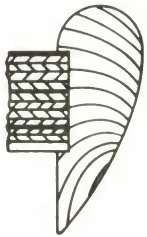


C
2" Formica
Selfedge

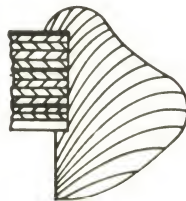


D
2" Metal
molding

Formica or Inlaid Linoleum top



E
Mahogany or walnut
teardrop front rail

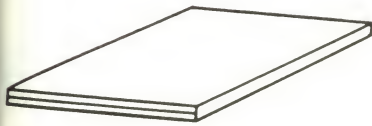


F
Mahogany or walnut
elbow rest front
rail

Formica lined with
mahogany or walnut
back piece, or all
mahogany or walnut
mix rail.



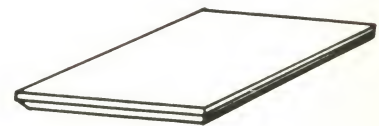
G
Mix Rail
Adaptable to #726 Series.



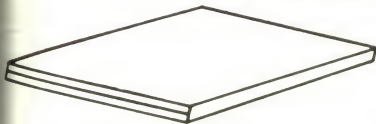
#706 Back Bar Top
Using Top "A" & exposed
edges of "B" or "D"



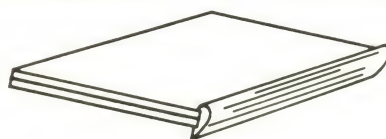
#716 Counter Top
Using Top "A" (Linoleum sur-
face) Front Edge "C". Back
Edge 1" smooth metal molding.



#716 H Back Bar Top
Same as #716 excepting for
omission of back edge.



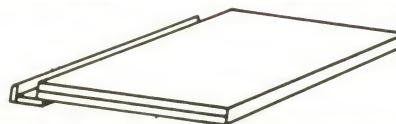
#726 Bar Top
Using Top "A" with front
edge "C" or "D" & back
edge "B".



#726 A Bar Top
Using Top "A" with front
edge "E" and back edge
"B"



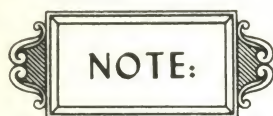
#726 B Bar Top
Using Top "A" with front edge
"F" & back edge "B".



Mix Rail "G"
Adaptable to #726 Series.

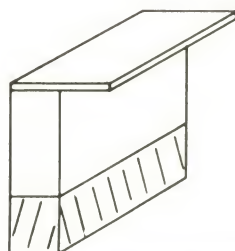
Brodie
QUALITY

BARS AND COUNTERS



Bar and counter specifications are identical -on any given number- except counters are provided with shelves as shown in diagrams.

Bar

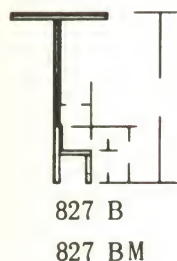


Counter

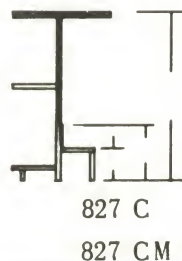
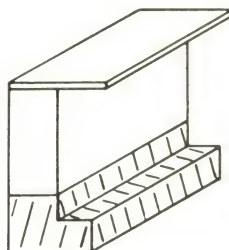


Specifications:

42" high. Any length or shape.
14" Inlaid linoleum kick. Hardwood panel above, lacquer finished. Standard #726 top.
Back is fir plywood, lacquer finished.
Available in the following hardwoods:
Mahogany, walnut, maple, birch, gum, prima vera & oak.
Finish may be to customers choice or to match present fixtures.

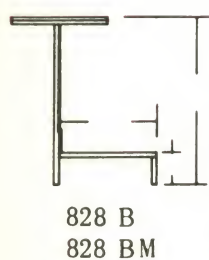


827 BM

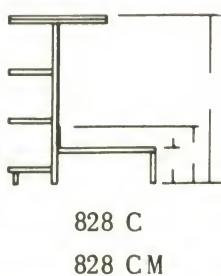
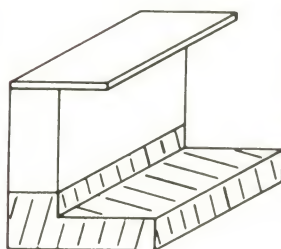


Specifications:

42" high. Any length or shape.
Step 8" wide, inlaid linoleum covered, linoleum kick, hardwood panel above, lacquer finished. Standard #706 top.
Back is fir plywood, lacquer finished. Available in the following hardwoods: Mahogany, walnut, maple, birch, gum, prima vera and oak.
Note: Bar No. 827 BM same as 827 except no linoleum. Step and kick to be covered with magnasite by purchaser.



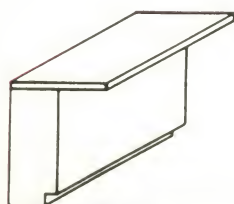
828 BM



Specifications:

42" High. Any length or shape.
Step 24" wide, inlaid linoleum covered, linoleum kick, hardwood panel above, lacquer finished. Standard #706 top.
Back is fir plywood, lacquer finished. Available in the following hardwoods: Mahogany, walnut, maple, birch, gum, prima vera and oak.

Note: Bar #828 BM same as #828 except no linoleum. Step and kick to be covered with magnasite by purchaser.



829 C

829 CH - Hardwood face



#829 Counter

Specifications:

31" High. Any length or shape. Front and interior of fir, lacquer finished to customers choice as to shade. Standard #716 counter top.

#829 CH Same as #829 except it has hardwood front.

BUY Brodie QUALITY

BARS AND COUNTERS

BUY
Brodie
QUALITY

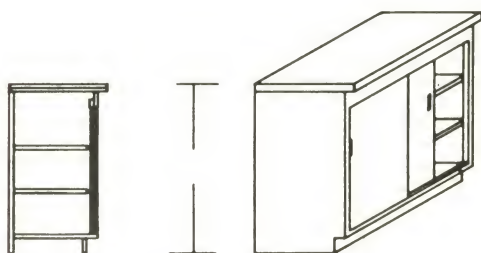


906 Back bar
refrigerated
section

Note: #906A Same as #906 except slab doors in place of glass.

Specifications:

42" High, 24" Deep, any length up to 16 ft. Longer lengths will be built in equal sections.
Standard #706 Back Bar top.
Body of selected hardwood. 3" fiberglass insulation. STAINLESS STEEL liner, water tight. Rust proof adjustable wire shelves.
Doors are triple glass, sealed to prevent fogging. Chrome hardware. Lacquer finish.

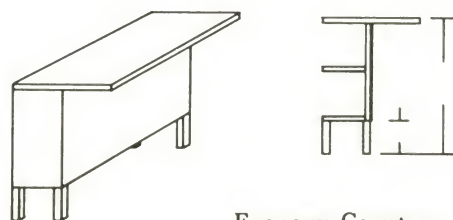


907 Back bar
storage section

Specifications:

42" High, 24" Deep. Any length up to 16 ft. Longer lengths will be built in equal sections. Standard #706 Back bar top. Body of selected hardwood. Interior is fir. Adjustable wood shelves. Sliding slab doors on ball bearing rollers and steel track. Lacquer finish.

A modern unit - easy to keep clean.



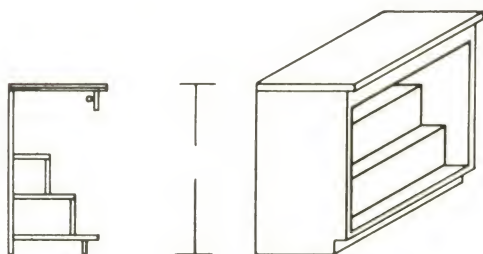
Economy Counter

33" high overall set on 8" legs - 24" wide Formica top 1" thick. Aluminum trim - Top available in Consoweld or formica standard patterns. Die available in any lacquered finish.

Available in the following sections --

Corner Section (for four stools)
3 foot straight section
4 foot straight section
8 foot straight section
12 foot straight section

Counter cannot be made without shelving as this is part of construction.



908 Back bar
display section

Specifications:

42" High, 24" Deep. Any length up to 16 ft. Longer lengths will be built in equal sections.
Standard #706 Back bar top. Body of selected hardwood. Display section built in a series of steps covered with formica or plate glass mirrors; having mirror end and available with display lighting.



UPPER BACK BAR OR BACK COUNTER MIRROR
SECTION

Consisting of 8" x 8" lighted canopy with provision for fluorescent lighting. Base of canopy to have frosted glass for diffused illumination of mirror. Plate glass mirrors with proper backing secured by rosettes, frame or brackets.

BARS AND COUNTERS

Brodie Bilt UPHOLSTERED BAR FRONTS



DIAMOND TUFTED UPHOLSTERED

May be spring filled or heavily padded to give luxurious appearance. Covered in Duran or other plastic of your choice. Wide color choice in covering material.

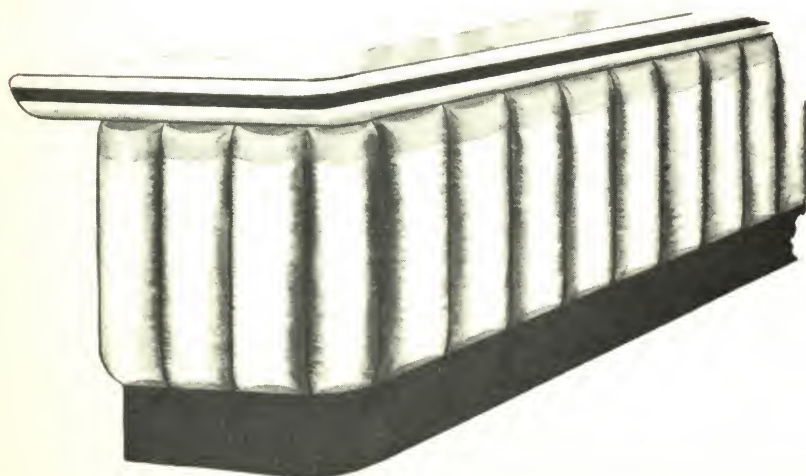
BUY Brodie QUALITY



DIAMOND UPHOLSTERED

Diamonds formed by ornamental nails. Cotton padding gives upholstered effect under smooth Duran plastic covering. Color of your choice.

BUY Brodie QUALITY

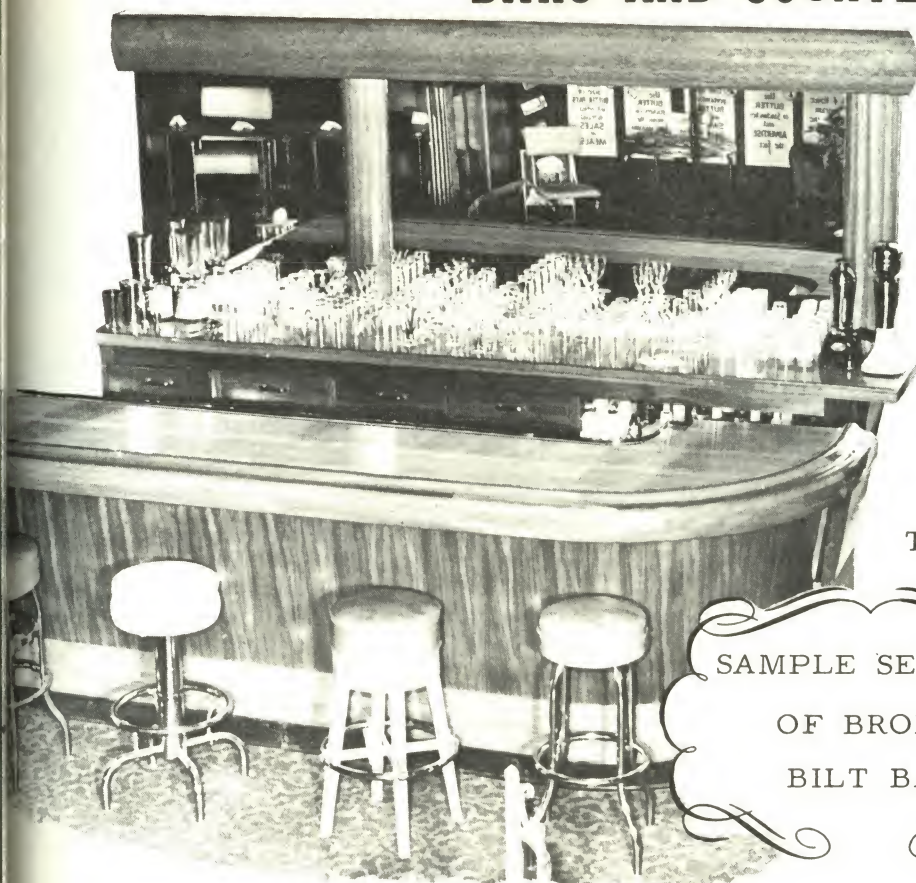


PANELED UPHOLSTERED

Vertical or horizontal panels stuffed with cotton padding to give raised effect and covered in Duran or other plastic. Color of your choice.

BUY Brodie QUALITY

BARS AND COUNTERS



This front bar features a massive arm rest railing, rich in appearance and providing the maximum customer comfort. Top is cigarette-proof Formica. Front panels are of the finest hardwood.

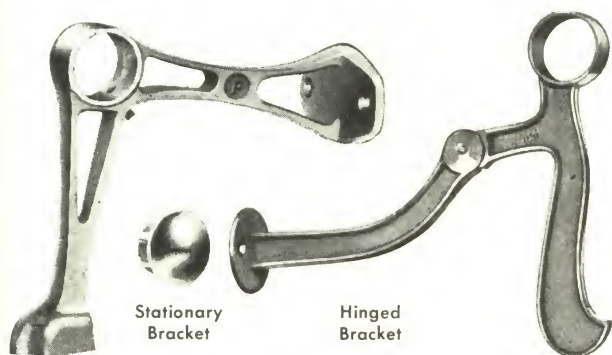


The back bar features streamlined storage cabinets constructed with latest type sliding doors and attractive mirrored display sections arranged for soft indirect lighting.

SAMPLE SECTION
OF BRODIE
BILT BAR.

BRODIE BILT BARS may be manufactured entirely to your specifications or if you prefer the design may be worked out by our drafting department.

BRASS AND CHROME PLATED BAR RAILS



Stationary
Bracket

Hinged
Bracket

No. 228A — Stationary Bracket, Brass

No. 228B — Stationary Bracket, Chrome

No. 234A — Hinged Bracket, Brass

No. 234B — Hinged Bracket, Chrome

No. 236A — 1 3/4" O.D. .032 Wall Brass Tube with 1 1/4" I.P.S. Inner Support

No. 236AB — 1 3/4" O.D. Extra Heavy Solid Brass Tube. Bent to customer's needs

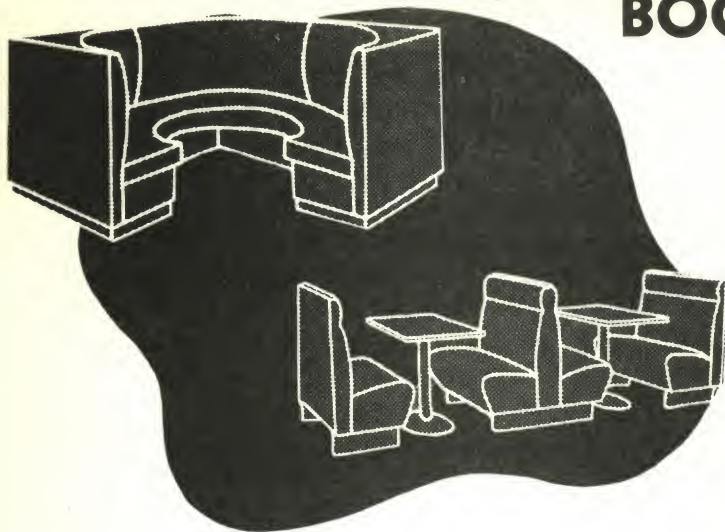
No. 236B — 1 3/4" O.D. .032 Wall Chrome Plated Tubing, Straight

No. 236C — 1 3/4" O.D. .083 Wall Chrome Plated Tubing. Bent to customer's needs

No. 235A — Ball Ends, Brass

No. 235B — Ball Ends, Chrome

BOOTHS



ALL BRODIE-BILT BOOTHS HAVE THE FOLLOWING FEATURES:

Hardwood frame.

No-sag, spring-filled seat.

Padded back.

Covering in your selection of Duran, flame-resistant, stain-proof plastic.

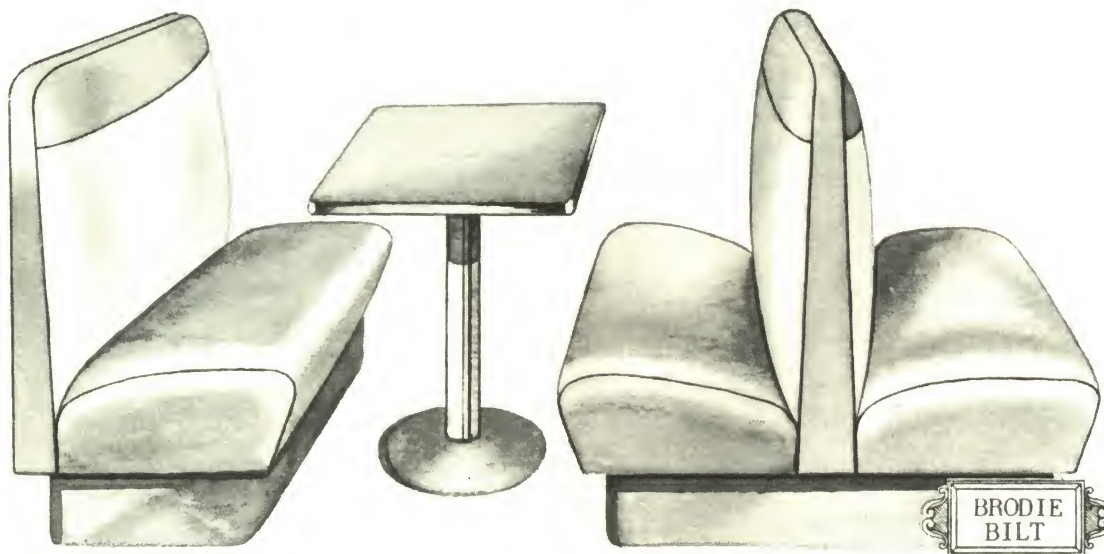
Island type base covered in self material with chrome molding.

- Do you have an odd-size corner that needs
- just the right size booth?

- Do you need more seating capacity yet
- have no room to expand?

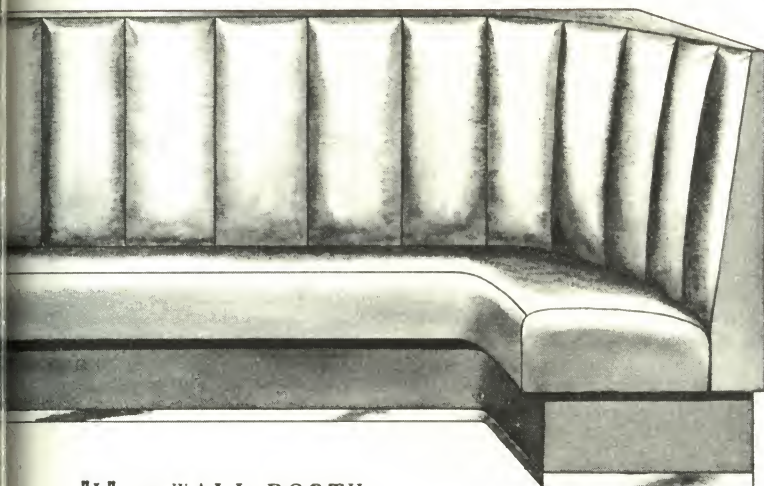
When a special problem in furniture arises BRODIE BILT custom made are a wise investment.

Finer materials and finer craftsmanship assure customer satisfaction.



Single Booth	42" high	-	45" wide	-	25" deep
Double Booth	42" high	-	45" wide	-	45" deep
(Allow 5'6" centers per booth set-up.)					
Single Boothettes	42" high	-	25" wide	-	25" deep
Double Boothettes	42" high	-	25" wide	-	45" deep

BOOTHS



"L" or WALL BOOTH



ALL BRODIE-BILT BOOTHS HAVE
THE FOLLOWING FEATURES:

Hardwood frame.

No-sag, spring-filled seat.

Padded back.

Covering in your selection of Duran, flame-resistant, stain-proof plastic.

Island type base covered in self material with chrome molding.

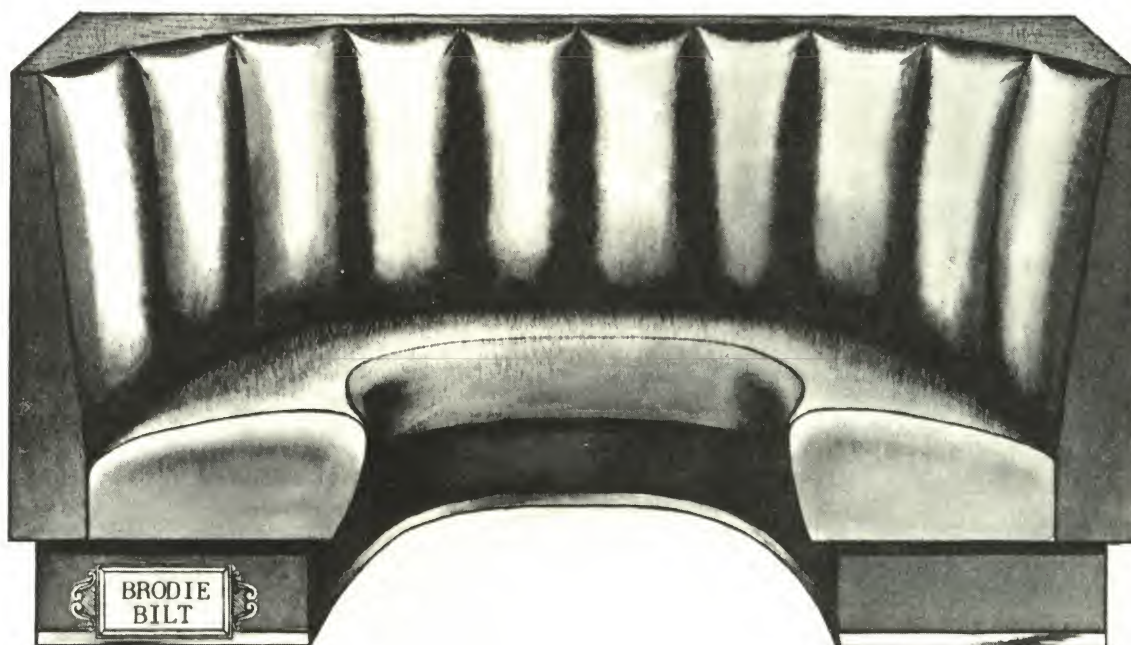


"L" or Wall Booth

42" high

-

any desired length or shape
(straight or curved)



Half Circle Booth

42" high

-

6'6" wide

-

45" returns

Cocktail "U" Booth

42" high

-

6'6" wide

-

45" deep

Full "U" Booth

42" high

-

7'6" wide

-

45" deep

3/4 Circular Booth

42" high

-

7'6" x 7'6"

-

45" returns

FURNITURE



ECONOMY LINE

No. 250 STYLE

Modern

36" High . . . 42" Long . . . Heavy Gauge
Duran Plastic Upholstery . . . Padded Seat and
Back . . . Choice of 4 Colors . . . 103 Red
. . . 106 Green . . . 111 Blue . . . 112 Brown

BUY Brodie QUALITY

42F FIR BOOTH

Constructed of finest Western fir plywood stained or lacquered to any finish you desire. This booth is suitable for installations where economy is essential. Wainscoating available if desired.

Single or double booths may be ordered finished or unfinished. Booths on 5' 6" centers.

Single booth is similar to one-half of double (shown at right) with panel back.

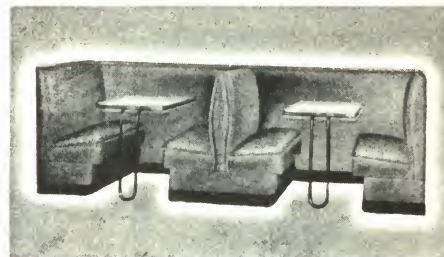
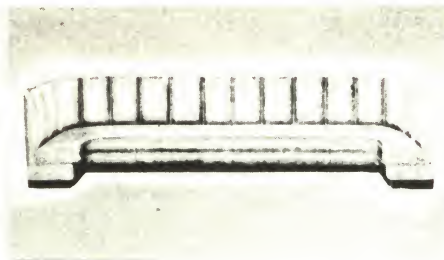
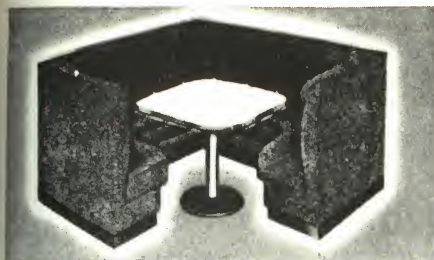


RESTAURANT AND

Brodie's Inc.

HOTEL SUPPLIES

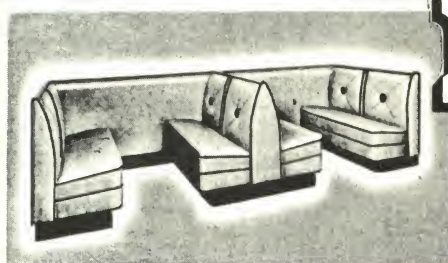
FURNITURE



The highly styled Biltmore identifies its surroundings as being abundant in good taste and luxury. The comfortable, sleek cushioned head rest adds a distinctive air of well groomed comfort.

Design, appearance, comfort and quality worthy of a place in the finest establishments. The Carleton will unquestionably make many new friends and patrons for its owners.

Streamlined and functional, the Empire is designed to provide maximum seating in minimum space. Tailored beauty and solid comfort at low cost.



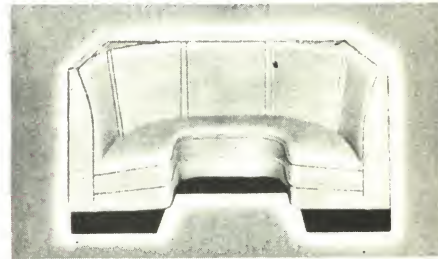
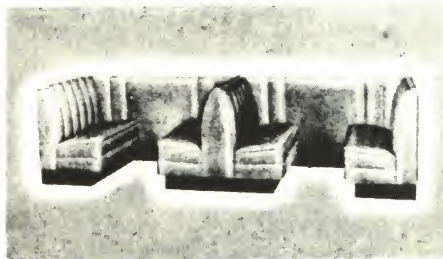
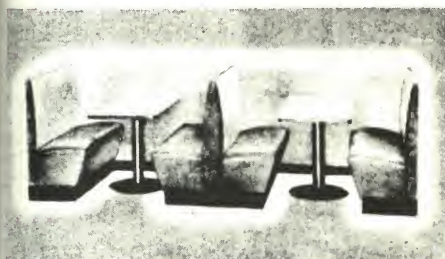
Fleetwood

The Aristocrat of dining booths. Ultra smart styling and luxurious comfort place the Fleetwood in the forefront in planning the furnishings and decorative scheme for the country's finest establishments.



all upholstered with
MASLAND DURAN
miracle plastic

Duran, the material that gives you everything you want in upholstery — Beauty, wearability, comfortable pliancy, and easy washability. It will not chip or peel. Highly resistant to fading, or scuffing. (Full choice of gorgeous colors)



Used either along the wall or down the center of the room, the Pacemaker's streamlined, easy to keep clean design makes it the ideal inexpensive choice for Dairy Bars, Drug Stores, Hamburger Huts and similar establishments.

The beautiful and luxurious Admiral line is intended for places whose decor and furnishings reflect good taste, and unmistakable regard for their guests pleasure and comfort.

One of the most beautiful and most luxurious booth designs in America, the Delmar is a constant invitation to enjoy attractive surroundings, relaxing comfort and ever efficient service.

FURNITURE

**621a**

Exclusive Virtue Feature
SMOOTHIE-CUSHION-GLIDES
on chair legs. Chairs move
with finger-tip ease.

**620**

621A CHAIR-CUSHION WITH FOAM RUBBER. Welted, curved back (non-marring type) and heavily padded, welted seat. French curve legs with exclusive feature, rubber-mounted, shock absorbing Smoothie-Cushion Glides. Pearl Pattern Duran.

620 CHAIR--Popular 'wrap-around' frame. Curved, welted Virtue back (non-marring) and heavily padded, welted seat. Covered in heavy plastic Duran. Your choice of colors



VIRTUE PATENTED
CHAIR BACKS
will not mar walls.



DURAN* UPHOLSTERY
scuff-resistant and washable.

QUALITY FEATURES

**606**

606 CHAIR--Smartly styled at a price to fit your budget. Exciting color and sparkling chrome combined in simple good taste. Covered in luxurious Duran.

CHAIR No. C31

Type: 4 legged; wrap-around frame
Height: 31" overall
Seat Size: 15" x 15" x 2"
Seat Construction: Fir panel base; Tufflex padding
Back Size: 10" x 15" x 2"
Back Construction: Plywood panel—Tufflex padding
Legs: 4 legged 1" round tubing
Packed: 4 to a carton, knocked down
Shipping Weight: 63 lbs.

Available in all Duran Mother of Pearl, all Revelry stripe combinations, all Revelry wood grain patterns, all Duran classic finish.

FURNITURE

Style right...



No. 408 Table.
Closed 36" x 48"
Opens to 60"
w/1 leaf.
Opens to 72"
w/2 leaves.
See price list and
samples for
finishes available.

No. 456 Chair.
Finished to match
tables.
Large selection of
decorator fabrics,
see price list and
swatches.

NO. 408 TABLE

NO. 456 CHAIR

ARROWLINE



STYLE H CHAIR.
Mother of Pearl pattern in Red,
Yellow, Gray and Green. Spring
seat construction. No mar back.
Snap on seat and back. Shipped KD.



STYLE L CHAIR.
Mother of Pearl pattern in Red,
Yellow, Gray and Green. Heavily
padded with Tufflex. No mar back.
Shipped KD.



STYLE E CHAIR.
Mother of Pearl pattern in Red,
Yellow, Gray and Green. Heavily
padded with Tufflex. Shipped KD.

FURNITURE

**THE ROCKET**

Four-legged, triple chrome plated frame. Rubber cushioned metal glides. Back has double frame for sturdiness and smart appearance. Available in Duran or Dupont Fabrilite.

**187 CLUB CHAIR**

The Seat is deep, box-type "No-Sag" Spring construction; 18" wide, 17" deep. The Back is 11" wide, 16" high over Seat. Shipping Weight—28 lbs.

Finest quality
chrome furniture

**C-8 EASY CHAIR**

Removable Spring-filled Cushions; Back Cushion reversible. Arm Rests are Natural Wood. Seat 21" wide, 21" deep; Back 22" high. Floor area, 24" wide, 32" deep. Shipping Weight—50 lbs.

**S-863 THREE-SEAT SETTEE**

Same construction as C-8 Chair, except with three Seat and Back Cushions. Seat 63" wide 21" deep; Back 22" high. Floor area, 67" wide, 32" deep. Shipping Weight—170 lbs.

S-842 TWO-SEAT SETTEE (Not illustrated)

Same construction as C-8 Chair, except with two Seat and Back Cushions. Seat 42" wide, 21" deep; Back 22" high. Floor area, 45" wide, 32" deep. Shipping Weight—130 lbs.

FURNITURE

Lloyd



C-41-P
Chair

Seat: Width 20"; depth 20".

Overall dimensions: Width 24"; depth 27"; height 33".

Wrapped for shipping.

THIS DAVENPORT AND CHAIR group, too, has been a favorite for lobbies, lounge rooms, convention exhibits and rest rooms. Here, too, we have the runner type base which many prefer because it is easy on the floors.

Both seat and back cushions are neatly tailored and trimmed with contrasting welt. The 6" seat cushion is spring filled and softly padded. The wood arm rests finished in black lacquer lend a nice contrast to the upholstery and chrome tubing. 1" steel tubing imparts strength and rigidity to the main frame.

Seat height from floor is 17"

Height of back is 18"

CHROME FURNITURE
OF QUALITY

Shipped assembled

SD-41-P
Davenport



Seat: Width 55"; depth 21½".

Overall dimensions: Width 60"; depth 28½"; height 33".

Crated for shipping.

FURNITURE



NO. 2076-34 ARM CHAIR

Arm chair with solid Saddle Seat...
Available in walnut or natural finish.
Width 22 inches Height 30½ inches....



NO. 3050-37 ARM CHAIR

Finished in gleaming Harvest, Mahogany,
or walnut.
Width 22 inches---Height 30 3/4 inches
Upholstered Slip seat 16½ x 17½ inches.



1126-38

OCCASIONAL OR CLUB CHAIR

Plastic upholstered armchair. Seat frame of
finest U-bent hardwood. Brass nail trim.
Natural or dark finished wood posts. Metal
glides prevent floor damage.



NO. 1006 ARM CHAIR

Hardwood frame, glued and double dowelled.
No-Sag spring seat.

FURNITURE

VERSATILE. . .

Smart New Styling

MODERN. . .



8011-F SIDE CHAIR



8007-F ARM CHAIR



8001-F SIDE CHAIR

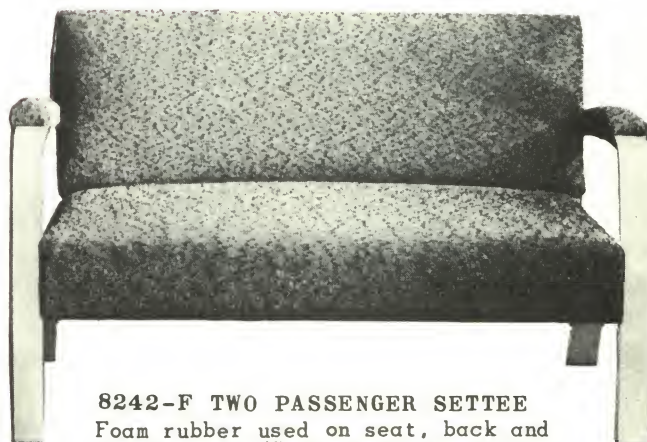
Laminated bentwood parts are shaped to specifications under heat and pressure, and bonding resins used are cured with heat to assure permanent bond between plys.

The interior construction meets rigid commercial specifications; joints are doweled and glued, tee-nut construction and chemically treated bolts are used to give a tight cement-like bond to all wood parts. A dramatic variety of upholstery fabrics enhance the smooth satin laminated bentwood frames which are available in Natural Birch, Mahogany or Walnut finishes as well as Ebony, Chinese Red, Green and Yellow lacquers.



8420-3 FORMICA

TOP TABLE



8242-F TWO PASSENGER SETTEE

Foam rubber used on seat, back and arm rests. (See general specifications)

FURNITURE



#643 CHAIR (left)

Bentwood frame, wood seat and back. Rigidly constructed for commercial use. Saddle seat and form fitting back. Walnut or natural finish.

BUY *Brodie* QUALITY



#661 CHAIR (left)

Modern style back and seat covered in Duran plastic and piped around back and seat with contrasting color. Upholstering nails in back give pleasing tufted effect. Rigidly constructed for commercial use. Choice of upholstering colors listed.

COLOR SELECTION IN WASHABLE DURAN

Green--Yellow--Brown
Red--Ivory--Blue
--Chartreuse

Frames available in natural harvest wheat or dark walnut.

#640 CHAIR (far right)

Upholstered seat and back in washable, flame resistant Duran. Beading around back and seat edges.

Finest bent frame. Made expressly for commercial use. See list for upholstering colors.

#642 CHAIR (not illustrated)

Same construction as #640 but has additional feature (Buttons on back give tufted appearance)



FURNITURE



NO. 879
SEAT: 16" x 14 1/2"



NO. 8939
SEAT: 16" x 14 1/2"



NO. 560
SEAT: 17" x 17"

Remember-

Furniture intended for commercial interiors—particularly seating facilities—must have built-in reserves of strength to stand the heavy strains of commercial traffic. A chair that serves well enough in the average household might have a very short life in an airline waiting room, a passenger steamship or as store equipment.

BUY **Brodie** QUALITY



NO. 388/S
SEAT: 17 1/4" x 17 1/4"



NO. 1470
SEAT: 18" x 18 1/2"



NO. 1560
SEAT: 19" x 19"



NO. 1532E
SEAT: 18" x 18"

RESTAURANT AND

Brodie's Inc.

HOTEL SUPPLIES.

FURNITURE



No. 2130



No. 2120



No. 2210



Styline

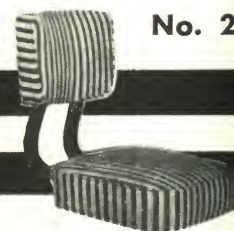
No. 2160



No. 2150



No. 2140



Styline Chairs utilize a half century's experience to re-emphasize the traditional values inherent in *steam-bent* furniture.

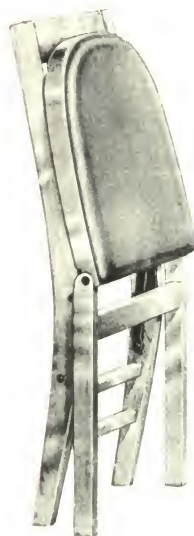
FURNITURE

FOLDING CHAIRS



A FOLDING HIGH CHAIR, built to be attractive and strong.

This model, No. 101, folds flat to 7 inches; it is 21 inches wide, fitting at booths or tables. The wooden parts are natural-finished oak; the frame is satin-finished aluminum.



"Stands Alone"



No. 643

New comfort in folding chairs.



No. 551



The simple and pleasing design of Stakmore folding chairs and tables add attractiveness to any setting ... their sturdy construction insures lasting satisfaction.

The special Stakmore pitch of the chair seat and well-shaped back rest induce relaxation and restful "good posture". The inconspicuous, steel folding mechanism braces the chair parts effectively against abuse - facilitates handling and storage.

FURNITURE

Folding Table



MEASUREMENTS

Open: 32" square
27½" tall
Closed: 1-7/16" thick

TOP: Masonite ¼" "Presdwood" panel base padded; covered with .012 VINYL plastic guaranteed "Flame Retardent."

FRAME: Electrically welded oval steel tubing, with rounded corners.

LEGS: Cold rolled electrically welded steel tubing ⅞" O.D. tipped with nickel plated furniture glides.

LEG LOCKS: Two-way safety braces with Samson exclusive automatic lock.

FINISH: Metal parts made rust-resistant with Bonderizing Process and finished in non-chalking, chip-proof baked enamel.

Style No.	Color	Frame	Packing
8854	Yellow	Grey	Packed one to a carton. Shipping wt. 21 lbs.
8857	Green	Grey	
8858	Red	Grey	
8872	Brown	Brown	

SAMSON FOLDING FURNITURE



No. 2600 ALL STEEL FOLDING CHAIR

Form-fitting, comfortable seat --- All parts rust-proofed and finished in chip-proof baked enamel.

Steel furniture glides on leg tips, replaceable rubber feet.

Frame is made of smooth, continuously welded tubing -- Y-type construction.

MEASUREMENTS: Open, 30 & 3/4' tall, 18 1/4' wide
Closed 1/2 39' tall, 18 1/4' wide, 2 3/5' thick;

#2602.....Brown

#2606.....Grey



No. 2700 PADDED SEAT FOLDING CHAIR

All steel frame and back with Masonite seat padded with Vinyl Plastic.... Steel furniture glides on each leg tip -- Replaceable rubber feet.

Metal parts rust-proofed and finished in non-chipping baked enamel.

Frame is made of smooth continuously welded tubing -- Y-type construction

MEASUREMENTS: Open 30 3/4' tall, 18' wide
Closed 36 1/2' tall, 18' wide 2' thick.

Style	Seat	Back, Frame
2754	yellow	Grey
2757	green	Grey
2758	red	Grey
2772	brown	Brown



No. 2900 SPRING CUSHION FOLDING CHAIR

Vinyl upholstered -- Form fitting back rest. Padded seat cushion with comfort spring seat.

Furniture glides on legs. Replaceable rubber feet.

Frame is made of smooth, continuously welded tubing -- Y-type construction.

MEASUREMENTS: Open 31 1/4' tall, 18" wide.
Closed 36 3/8" tall, 18" wide, 2" thick.

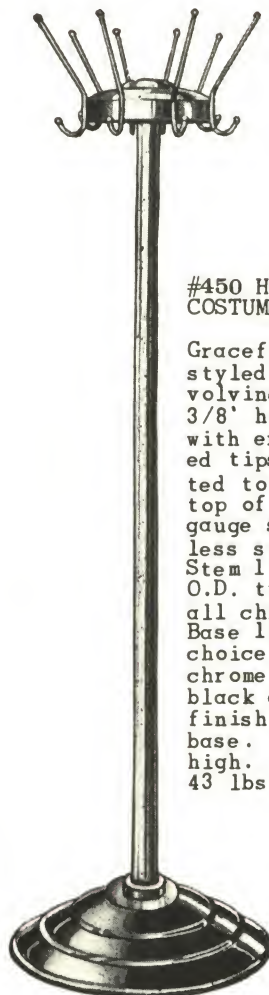
Style	Seat & Back	Frame
295	Yellow	Grey
2957	Green	Grey
2958	Red	Grey
2972	Brown	Brown

COSTUMERS



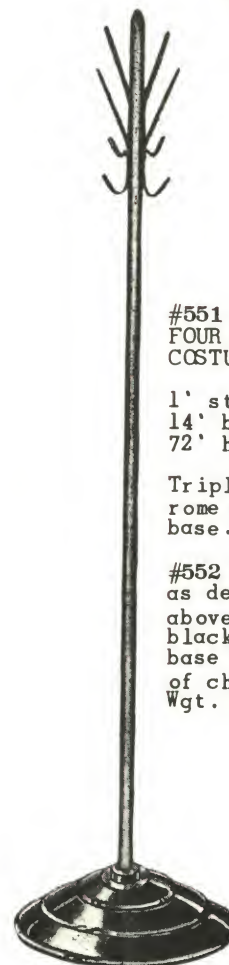
MODEL HC-1 Regular Commercial Costumer In Satin Finish Duraluminum. 16", 18 lb. base - 1½" column - Four double round hooks with knobs - 72" high.

MODEL HC-4 Medium Commercial Costumer in BRIGHT CHROMIUM PLATE. - 12", 12 lb base - 1¼" column - Four double round hooks with knobs - 68" high.



#450 HOOK COSTUMER

Gracefully styled, revolving top. 3/8" hooks with expanded tips, bolted to spun top of 18 gauge stainless steel. Stem 1 3/8" O.D. tubing, all chrome. Base 16", choice of chrome or black crackle finish cast base. 70" high. Wgt. 43 lbs.



#551 JUNIOR FOUR HOOK COSTUMER

1' stem--
14' base--
72' high--

Triple chrome plated base.

#552 Same as described above with black cast base instead of chrome. Wgt. 25 lbs.

WALL COSTUMER

No. 204
Aluminum

No. 2044
Chrome Steel

3 strong unbreakable double hooks

Heavy gauge supporting bracket

Overall length 13"



BOOTH COSTUMER

No. 106
Aluminum

No. 1006
Chrome Steel

1" diameter post. 2 strong unbreakable hooks firmly bolted.

Overall length 45". Also available with 3 hooks.



85 BOOTH COSTUMER

Triple chrome plated tubing with 3 double hooks.

Sizes: 30"

36"

(Available in longer lengths on request.)



HC BOOTH COSTUMER

Satin finish aluminum tubing with 3 double hooks.

Sizes: 30"

36"

(Available in longer lengths on request.)

COSTUMERS

With Two Shelves for Hats and Packages



The smartest rack ever built for hanging coats and hats. All Chromium Plated with heavy veneer natural finished shelves.

Easy to assemble.

Weight, 65 pounds, without crating.

Catalog No. 526

**SPECIAL LENGTH WALL
COSTUMERS MADE TO ORDER**

Write for Information



3/8-inch steel rod.

2 SIZES

9 1/2 inches long

Or 6 inches long.

Expanded tips.

Chromium plated.

1 inch center between holes.

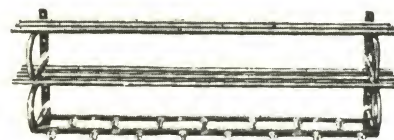


Catalogue No. 751

Beautiful design.

6-HOOK WALL COSTUMER

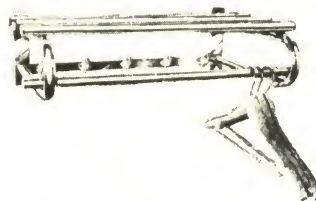
Heavily chromium plated.



No. 461
DOUBLE SHELF WALL COSTUMER

15 Coat Hooks. Hang many coats in small area.
54 in. length. Heavy chrome on steel tubing.
Special lengths built to order.

No. 460
SINGLE HAT SHELF



No. 456

SHORTY

24" long. 5 Hooks for umbrellas
Jackets and Coat Hanging Bar.

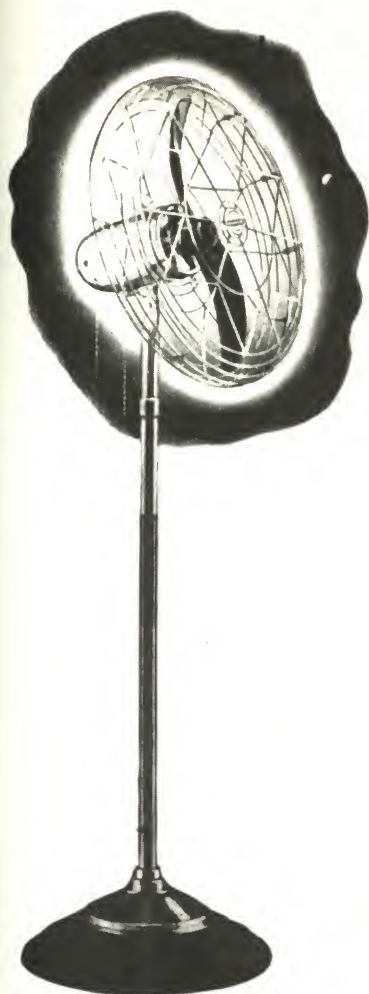


No. 455A

SPACE SAVER
3-HOOK WALL
COSTUMER.

FANS

SPECIFICATIONS



MODEL NO.	14	17	20	23	26	35
SPEEDS	3	3	3	3	5	5
SPEEDS RPM	1600	1600	1600	1600	1600	1100
115 VOLT	1200	1200	1200	1250	1200	1000
60 CYCLE	800	800	800	850	1000	850
					1000	700
					800	550
TYPE OF MOTOR	SHADED POLE INDUCTION			CAPACITOR		
APPROX. SHIPPING WEIGHT	LOW STAND MODEL	22 lbs.	24 lbs.	30 lbs.	32 lbs.	57 lbs.
	HIGH STAND MODEL	50 lbs.	52 lbs.	70 lbs.	72 lbs.	107 lbs.
CFM RATING	2000	4000	6000	8000	12000	17000
NOISE LEVEL IN DECIBELS	45	50	54	58	63	70

Units pictured are indicative of model numbers shown. Only variation is in size.



Dependable

23



Is ideal for the smaller commercial establishments. Widely used in barber and beauty shops, hospitals, grocery and drug stores, jewelry and gift shops, taverns and industrial workshops.

26

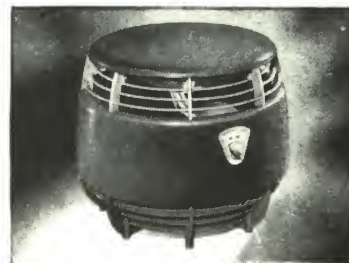


The most popular size for commercial and industrial use . . . serves barber and beauty shops, restaurants, cocktail lounges, stores, chapels, department stores, specialty shops, cold storage plants, furniture stores, theatre and hotel lobbies. Ideal for the average size shopping area or work space.

35



The giant of the FRESH'ND-AIRE line . . . provides volume air circulation for factories, gymnasiums, bowling alleys, churches, restaurants, cabarets, offices, theatres, lodge halls, hotels, bus and railroad waiting rooms—and innumerable other places where volume air circulation is essential.



A new floor model, The F-12, in two toned plastic—gray and yellow—a highly efficient, highly styled accessory for home or office—3 speeds.

RESTAURANT AND

Brodie's Inc.

HOTEL SUPPLIES

BUY
Brodie
QUALITY

SHOWCASES

FRAMED Showcase

BEAUTY DURABILITY FULL VISION

Specifications

DIMENSIONS:

Overall height: 39".

22" heavy crystal glass, 13" vertical grain panel and 4" black lacquered recessed base.

STANDARD SIZES:

Width: 14", 16", 18", 20", 22", 24".

Length: 48", 60", 70".

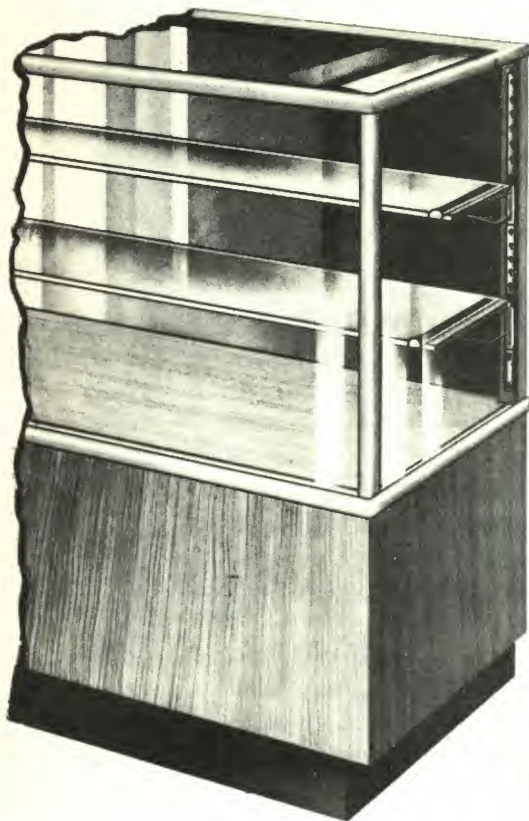
DOORS:

Mirror doors with ball bearing rollers on steel track, for "featherlite" operation.

FINISHES

White oak or white birch. Walnut, primavera and mahogany.

For complete information on types and sizes and for prices write for complete catalogue.



Frameless Display Case

Specifications

DIMENSIONS:

Overall height: 39".

28" heavy crystal glass, 7" vertical grain panel and 4" black lacquered recessed base.

STANDARD SIZES:

Width: 14", 16", 18", 20", 22", 24".

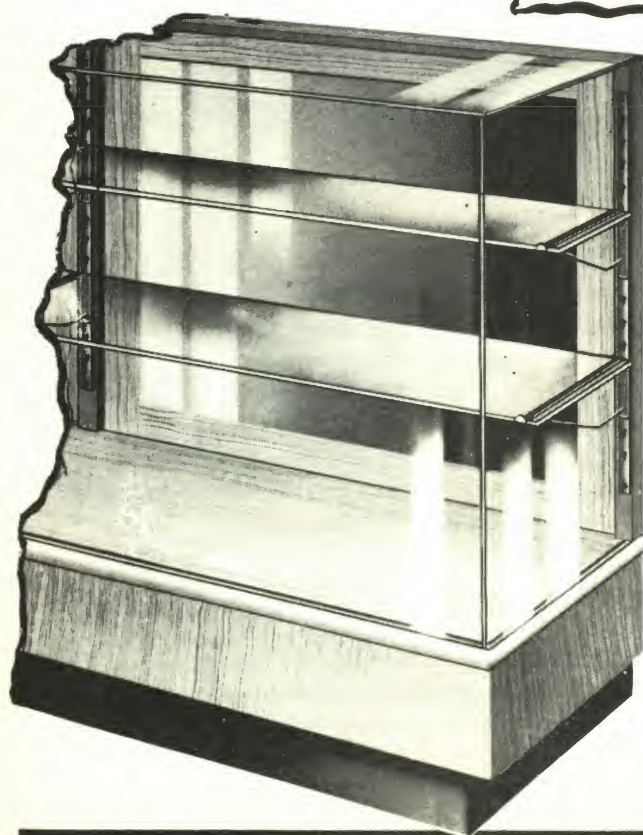
Length: 48", 60", 70".

DOORS:

Mirror doors with ball bearing rollers on steel track, for "featherlite" operation.

LIGHTS:

Fluorescent lighting at additional cost.



RESTAURANT AND

Brodie's Inc.

HOTEL SUPPLIES

FURNITURE

SMOKADOR

EASY TO EMPTY

Has Sanitary Mason Glass Jar concealed In Base . . . Not necessary to lift Base . . . To Empty, Unscrew Stem from Base and Jar from Stem.



No. 7-C is illustrated

Height 23"

• Weight in Carton 17 lbs.

Can not
Tip Over
& Spill



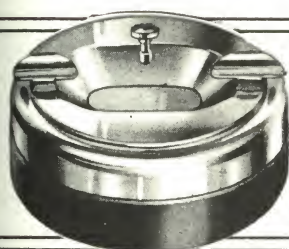
Avon

Fits right in with the plans of the easy-chair set. A favorite for club or hotel, as well as home use. Attractively finished in durable brown baked enamel...has smart chrome trim. Removable ash receptacle included.

No. X-14

Height: 22 inches

Weight: 5 pounds each



IDEAL

TABLE MODEL

Smart little profit builder suitable for use on desks, coffee tables, or occasional furniture... Features patented Ash-Away disposal unit. Comes in brown baked enamel or all-chrome. Top is removable. Bottom has durable flock coating to prevent marring or scratching. NO. X-1
Height: 2 3/4 inches Weight: 10# per doz.

FULL-ROCKING

Bowl Receptacle Has 2 Quart Capacity.

Removable Screen on tray prevents choking



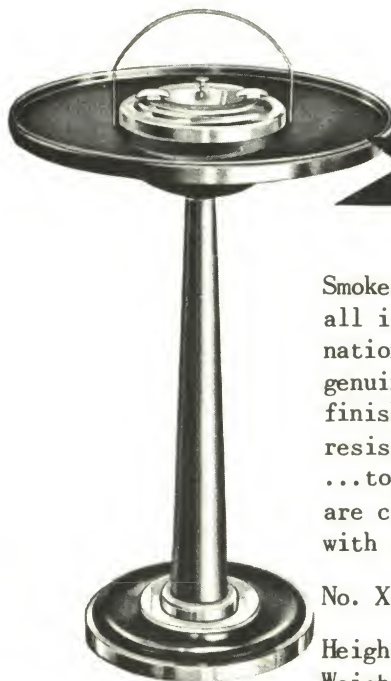
SNUFFER GRIPS ON TRAYS prevent "forgotten smokes" from falling and, burning furnishings.

No. 1-C is Illustrated

Weight in Carton: 17 lbs.
Height: 23"

Easy to Empty unscrew stem from bowl

Can not
Tip Over
& Spill



Challenger

Smoker and "chair side table" all in one...an ideal combination of smart appearance and genuine utility. Has 14" tray finished in burn-proof, liquor-resistant brown baked enamel...top and base trim and handle are chrome plated. Complete with removable ash receptacle.

No. X-22

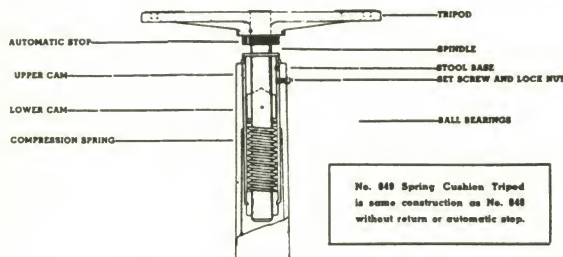
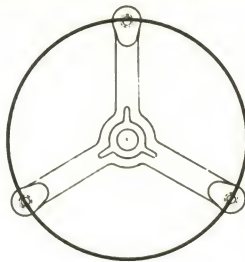
Height: 23 inches

Weight: 11 pounds each

FURNITURE

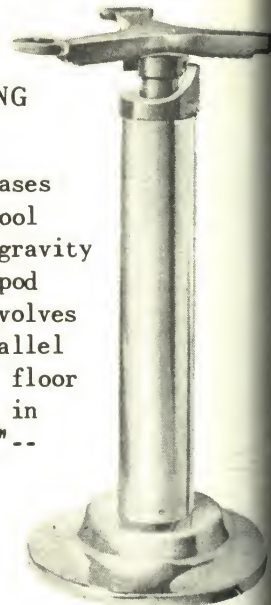
#848 SELF ALIGNING RETURN TRIPOD

This tripod for use with #411 chrome base only. Especially advantageous when chair back type seats are used.



#17 SELF ALIGNING STOOL BASES

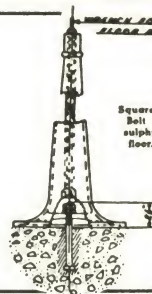
Chrome counter stool bases with tripods. This stool base is equipped with gravity type self aligning tripod which automatically revolves seat to a position parallel to counter. Concealed floor fastenings. Available in following heights. 17"--19"--21"--24"--27"



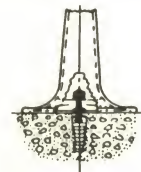
CONCEALED METHOD OF ATTACHING STOOLS

ANY TYPE OF FLOOR....

No Exposed Screws



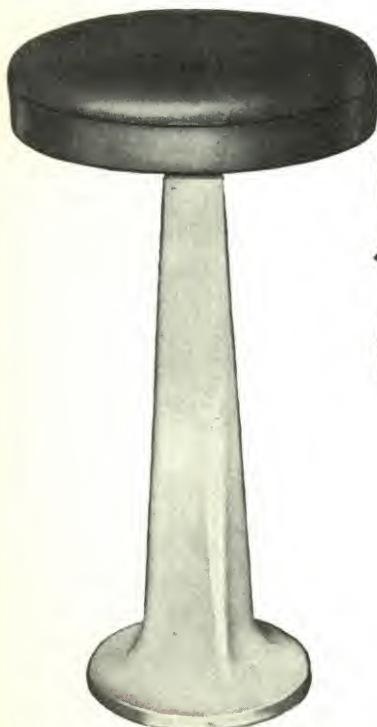
Square Head Machine Bolt set in lead or sulphur for concrete floor. Type "A".



Expansion Shell and Hanger Screw used in concrete floor. Type "C".



Floor Plate and Machine Bolt for wood floor. Type "D".



NO. 405 BASE

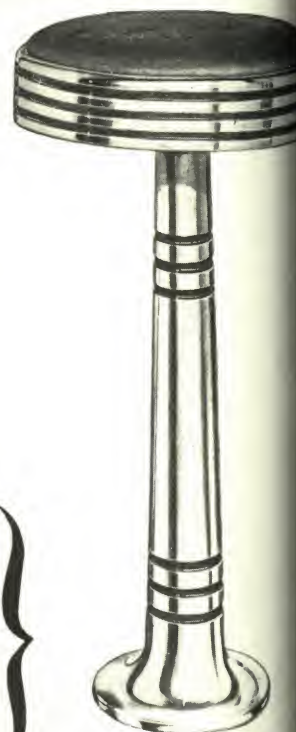
#405 STOOL BASE..Cast iron, black sanalite finish base with concealed floor fastenings. Complete with tripods and floor fastenings.

Sizes available--20" or 30" in height. Colors--Black, blue, green, brown, gray, ivory or white porcelain finish.

#109 STOOL SEATS padded, California type covered in leatherette.

#896 SEAT..Cast iron ring, 13" diam., finished in polished chrome plate. Padded seat covered in plastic.

#411 COUNTER STOOL BASE cast iron, chrome plated, grooved for striping in colors to match or contrast with seat. Available in 18"--20"--24"--28" 30" height. Also available in bronze.



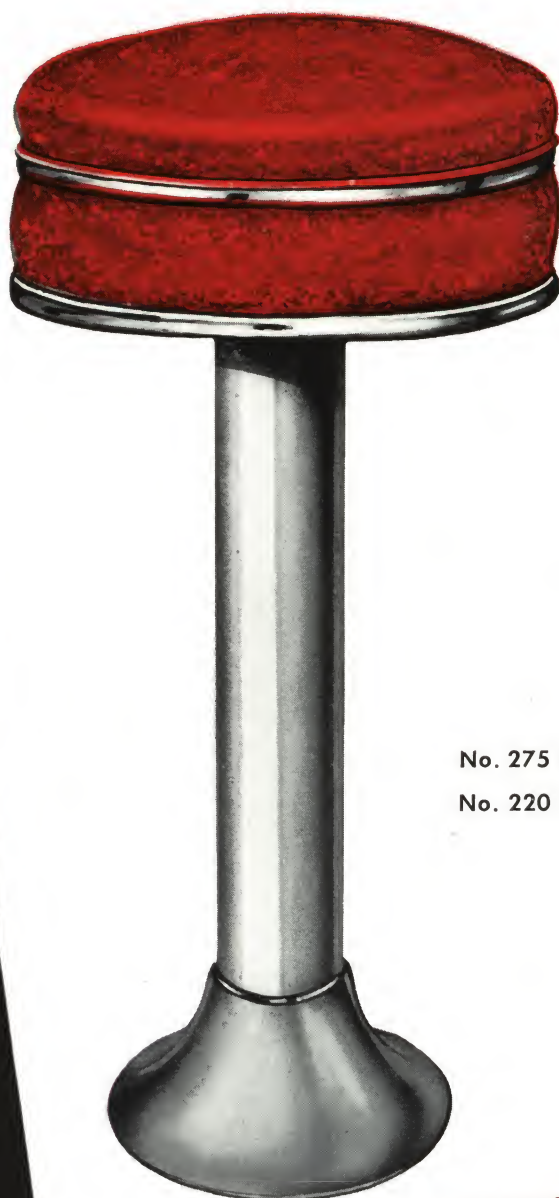
NO. 411 BASE
NO. 896 SEAT

LEVEL

COMPLETE LINE OF

COUNTER STOOLS

Introducing Two New Styles



No. 275 Base

No. 220 Seat

LEVEL

DISTRIBUTING COMPANY

DIVISION OF MASON & PARKER MANUFACTURING CO.

28 FRONT STREET • WINCHENDON, MASS.

Level

ALL CHROME PRESSED STEEL COUNTER STOOLS

FEATURING
THE

NEWLY
DESIGNED
TRIPOD

with 27 large ball bearings



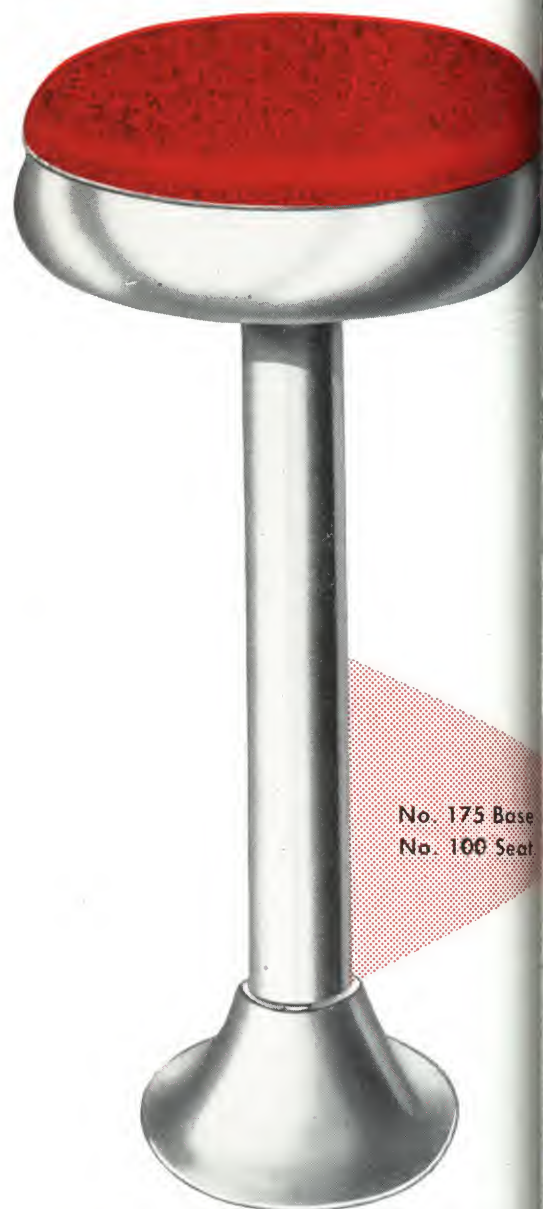
**Fits snugly over the tube
without the use of nuts or bolts**

Level's newly designed ball bearing tripod is unconditionally guaranteed. Designed to fit snugly over the tube without the use of any nuts, bolts or screws, it will never come loose. It has an all-steel one-piece smoothly revolving unit with 27 large ball bearings completely hidden and enclosed in a separate housing. This sturdy tripod is extremely simple to attach to both the tube and seat.

STANDARD T2 MACHINED TRIPOD ALSO AVAILABLE



Level Counter Stools are now again available with our Standard T2 Machined Tripod. This tripod may be had on request at no additional cost. If the T2 Tripod is desired please so specify on your order.



No. 175 Base
No. 100 Seat

JUMBO JUNIOR No. 175 STOOL BASE is identical in appearance to the No. 275 Base but is made in the Junior Size. Triple chrome plated for lifetime use. The base is $8\frac{1}{2}$ " in diameter and is stamped and formed from heavy gauge steel. The steel column is $2\frac{3}{4}$ " in diameter. Bases available in overall heights from 18" to 30".

No. 100 STOOL SEAT. This extremely good looking seat is formed from one solid piece of pressed steel and has a 3" triple chrome plated skirt. Heavy upholstered 2" thick pad seat with SELF WELT. Overall depth of seat is 5".

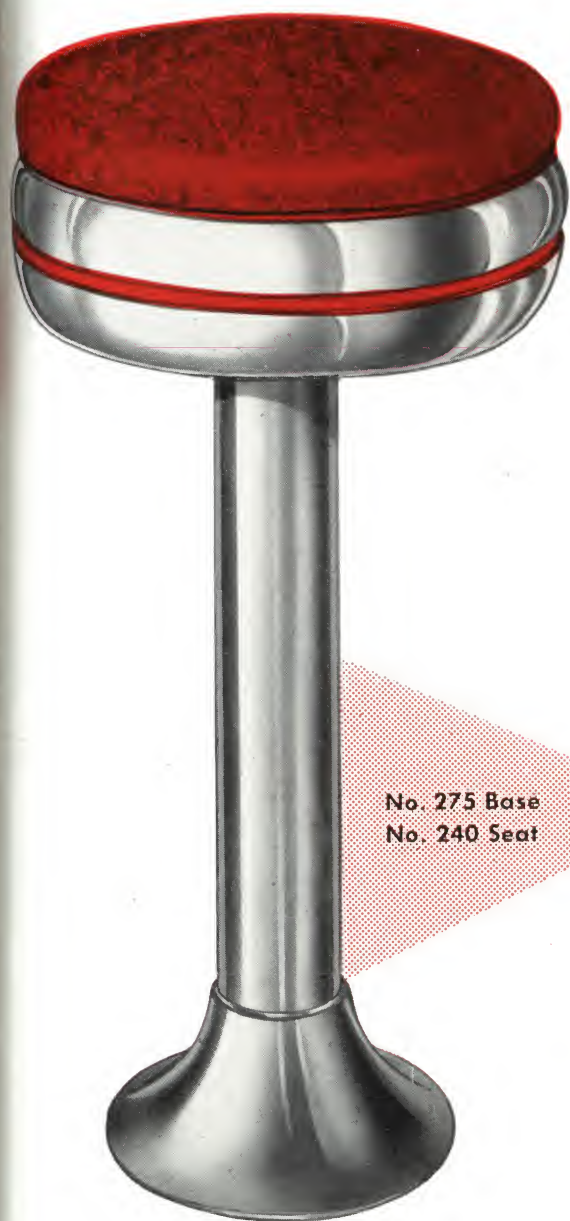
IN FOUR JUMBO STYLES

UNCONDITIONALLY GUARANTEED
 BACKED BY RESOURCES OF OVER A MILLION DOLLARS

UPHOLSTERED IN DURAN ALL PLASTIC
 DURACRAFT FINISH

Available in 9 attractive colors

RED • GREEN • CHARTREUSE • BLUE • IVORY
 BEIGE • BROWN • YELLOW • CORAL



No. 275 Base
 No. 240 Seat



No. 275 Base
 No. 200 Seat

No. 275 STOOL BASE. Triple chrome plated for lifetime use. The base, stamped and formed from heavy gauge steel, is 10" in diameter. The steel column is 3½" in diameter. Bases are available in 18" to 30" overall heights.

No. 200 STOOL SEAT. Shown with No. 275 Base. An unusually attractive seat formed from one solid piece of pressed steel. 4" triple chrome plated skirt. Heavy 2" thick upholstered pad seat with self welt. Overall depth of seat is 6".

No. 201 STOOL SEAT. Same as No. 200 Stool Seat but with a no-sag, air cushion spring unit.

No. 240 STOOL SEAT. An outstanding seat with heavy groove in center, striped to match color of upholstery. The seat is stamped from one solid piece of pressed steel with 4" triple chrome plated skirt. Heavy 2" thick upholstered pad seat with self welt. Overall depth of seat is 6".

No. 241 STOOL SEAT. Same as No. 240 Stool Seat but with a no-sag air cushion spring unit.

No. 220 STOOL SEAT. (Illustrated on page 1.) A most distinctive seat with upholstered apron, bordered by two chrome bands. The seat is stamped from one solid piece of pressed steel. Heavy 2" upholstered pad seat with self welt. Overall depth of seat is 6".

No. 221 STOOL SEAT. Same as No. 220 Stool Seat with a no-sag air cushion spring unit.

Level

PRESSED STEEL COUNTER STOOLS

UNCONDITIONALLY GUARANTEED

No. 150 STOOL BASE. This popular striped base is triple chrome plated for lifetime use. Stamped and formed from heavy gauge steel. The base is $8\frac{1}{2}$ " in diameter and the steel column is $2\frac{3}{4}$ " in diameter. It features Level's new improved ball bearing tripod. Available in overall heights from 18" to 30".

No. 175 STOOL BASE is identical in appearance to the No. 275 Base but is made in the Junior Size. Triple chrome plated for lifetime use. The base is $8\frac{1}{2}$ " in diameter and is stamped and formed from heavy gauge steel. The steel column is $2\frac{3}{4}$ " in diameter. Bases available in overall heights from 18" to 30".

No. 102 STOOL SEAT. The most attractive striped stool seat on the market. Formed from one solid piece of pressed steel. Triple chrome plated 3" skirt, with three grooves striped to match color of upholstery. Heavy upholstered pad seat with self welt. Overall depth of seat is 5".



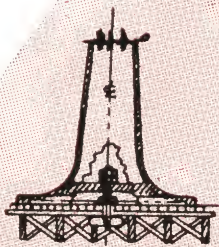
No. 150 Base
No. 102 Seat



No. 175 Base
No. 102 Seat

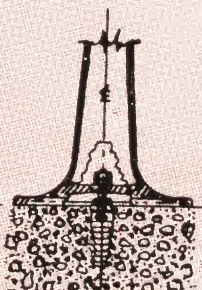
CONCEALED MODERN FLOOR ATTACHMENTS

SPECIFY TYPE OF ATTACHMENT WHEN ORDERING



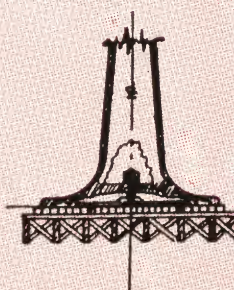
TYPE B

Toggle Bolt. For wood floor.



TYPE C

Expansion shell and hanger bolt
for concrete floor.



TYPE D

Floor plate and machine bolt
for wood floor.

STOOL WRENCH FURNISHED ON REQUEST, AT NO CHARGE, WITH EVERY ORDER

Printed in U.S.A.

FURNITURE



#900 STOOL SEAT

Spring bent plywood braces support back finished in natural wood: heavily padded seat and back. Upholstery available in blue, brown, green or red Duran.



#109 STOOL SEATS

California type, comfortably padded stool seats covered in leatherette.



#331 CHAIR BACK

Tubular chrome frame, form-fitting back with padded Duran covered seat and back. Your color choice. 1" tubing.

#531 CHAIR BACK

Same description as #331 except tube measures 1½".



#266 CHAIR BACK

Tubular chrome frame with padded Duran covered seat and back in your color selection.

"SNAP-ON" STOOL COVERS

The Rubber on the Bottom of the Skirt Snaps the Cover into Place.



LEATHERETTE "SNAP-ON" STOOL COVERS—Only the finest quality of leatherette is used to insure long wear—



No. 102 SEAT.

Constructed of one solid piece of 18 gauge steel without welds or seams. It is triple chrome plated with grooves striped to match color of leatherette.

Richly upholstered in long-wearing, waterproof DURAN All Plastic in the following standard colors: Red, Blue, Brown, Green, Ivory, Yellow, Beige, Coral and Chartreuse.

#307 COUNTER SEAT

A truly popular number....

Constructed of hardwood finished in Walnut. Upholstered in Duran. Pad seat and back.



FURNITURE



#7171 CHAIR BACK STYLE
BAR STOOL

Wooden bar stool with spring seat.

Legs of natural finish hardwood.

Chrome or bronze footrest. Upholstered in Duran or Fabrillite.



Foam Latex
Padding

NO. 444 BAR STOOL

No-sag spring seat padded with foam latex....

Bolted hardwood legs.. Easily replaceable.

Available in natural, walnut or mahogany finish.

BAR STOOLS

Built
for Service

NO. 410SC BAR STOOL

No-sag spring seat 14" x 14". Height of stool 30". Legs of natural finished hardwood, walnut or mahogany finished hardwood. Chrome footrest of triple plated 1" O.D. x 16 gauge steel tubing.



FURNITURE



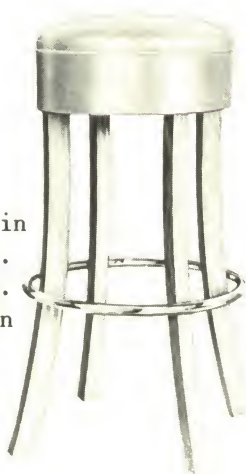
No. 360 STOOL

SEAT. The 360 Bar Stool features a heavily padded revolving no-sag spring seat of 2-PIECE CONSTRUCTION with lowered welt for beauty and long life. Seat is richly upholstered in long-wearing, waterproof DURAN Plastic.

COLORS. The following standard colors are available: Red, Blue, Brown, Green, Ivory, Yellow, Beige, Coral and Chartreuse.

#420 BAR STOOL

No-sag spring filled seat 13½" in diameter, 3½" thick, height 30". Legs of natural finish hardwood. Chrome footrest. Upholstered in Fabrilite.



Quality features

No. 760

A very heavy deluxe bar stool for discriminating bars wanting something distinctive and unusual. Triple chrome plated chassis. Column 3½" diameter, circular foot rest of 1" tubing. Legs of 1½" tubing. Air cushioned spring seat, 14½" diameter, 6" thick. Revolving ball bearing unit. Rubber cushioned metal glides. Packed weight, 30 lbs.



BUY Brodie's QUALITY



Bar Stool No. 500

A deluxe unit—large, ultra comfortable—which represents the finest achievement in practical stool construction. Unit-built chrome frame of 1" tubing with 1" foot ring; sag-proof, ball bearing swivel seat made super-comfortable by special spring construction; metal floor gliders. Diameter of seat 13"; height of seat 30½".

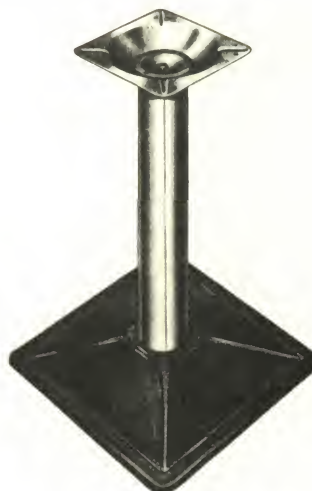
FURNITURE



#21 SERIES COCKTAIL TABLE BASES

All chrome cocktail table bases having chrome column and footplate (also available in brass, copper, bronze at slight additional cost).

No.	Spread	Wt.	High
21	12" dia.	26 lbs.	22"
21A	12" "	30 "	26"
21B	12" "	35 "	29"



SELF-LEVEL-ER TABLE BASE

Newly designed base with fully rounded edges and corners. Solid steel construction.

The new hydraulic self-level-er adjusts automatically to floor irregularities up to 3/8".

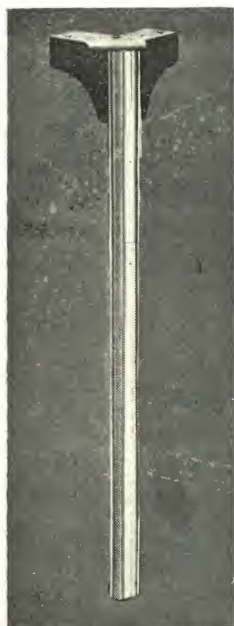


Self-LEVEL-er

Level Uses:

No. 1016 a 16" sq. base for a 24" top.
No. 1019 a 19" sq. base for a 30" top.
No. 1022 a 22" sq. base for a 36" top.
No. 1023 a 17 x 23 base for oblong tops.

TABLE BASES



NUMBER 209 SINGLE LEG

Triple chrome plated and polished to a high luster finish.

Cast black crackle bracket supported by two hexagon type sheet metal screws and lock washers.

1 1/2 inch heavy wall steel.



#65 SERIES TABLE BASE

All chrome table base (also available in brass, copper, bronze at slight additional cost). Chrome column and footplate. Available in the following sizes.

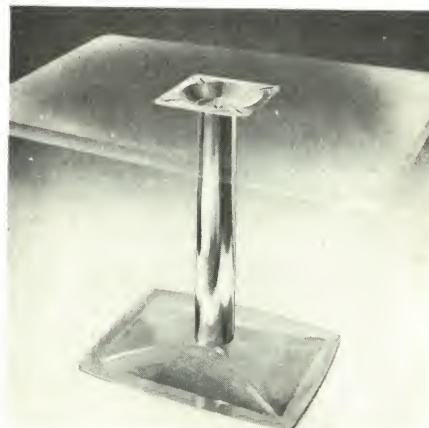
No.	Spread	Wt.	For tops
65-21	21" dia.	95 lbs.	80"
65-18	18" "	65 "	50"
65-16	16" "	45 "	32"
65-15	15" "	43 "	30"
65-14	14" "	40 "	26"

PRESSED STEEL TABLE BASES



No. 817

17" square base, 3" tube for 24"x24" top.



No. 824

18"x24" oblong base, 4" tube for large rectangular tables.

No. 820

20" square base, 4" tube for 30"x30" top.

No. 823

23" square base, 4" tube for 36"x36" top.

*GET THE
FINEST*

Level

Exclusive square and oblong designs provide $\frac{1}{3}$ greater stability than same size in ordinary round bases. Furnished with chrome tube and distinctive grey metallic hammered base.



No. 806 (Pair)

6"x19" oblong base, 3" tube for long tables up to 36"x96".



No. 806 (Single)

Used at open end of booth table secured to wall at one end.

PRESSED STEEL TABLE BASES

A new, handsome combination — Brushed Brass Tube with Grey Hammered Metallic Foot. Available at slight extra cost.



No. 905-17-BG

17" base, grey hammered finish, with 3" brushed brass tube. For 24" top.

No. 905-20-BG

20" base, grey hammered finish, with 4" brush brass tube. For 30" top.

All Chrome



No. 905-17-CC

17" base, chrome finish, with 3" chrome tube. For 24" top.

No. 905-20-CC

20" base, chrome finish, with 4" chrome tube. For 30" top.

No. 905-23-CC

23" base, chrome finish, with 4" chrome tube. For 36" top.

**Chrome Tube, Black
Enameled Foot**



No. 905-17-CB

17" base, black enamel finish, with 3" chrome tube. For 24" top.

No. 905-20-CB

20" base, black enamel finish, with 4" chrome tube. For 30" top.

No. 905-23-CB

23" base, black enamel finish, with 4" chrome tube. For 36" top.

Level



No. 880

Dual chrome leg used singly at open end of table supported to wall.

"First in Fixtures"

ENTERPRISE

**INTRODUCES A NEW
LAMINATION IN . . .**



**More
Than
20,000
ENTERPRISE
TOPS
are being used in
the Northwest
Today!**

The New Standard

Continuous research has been conducted for many years in the field of the fabrication of table tops, counters and similar working surfaces. A recent development in the plywood industry has produced a type of core stock superior to that formerly available. It is a 7-ply, hard-wood-faced (Philippine mahogany) exterior, marine type plywood which solves the problems of adhesion and dimensional stability.

Enterprise Manufacturing Company constantly strives to produce the best tops in the business by using the finest materials available. Smooth, lasting, level tops, tables and counters are the result of combining the finest plywood core stock with the best in plastic laminates and the most stable balancing sheet developed by industry.

Moldings of Alumilited aluminum (which will not rub black) or self-edging of plastic laminate add the most practical and serviceable finishing trim. Here is the story of these developments. You'll want to know what is meant by a *genuine* Enterprise Top.

ENTERPRISE MANUFACTURING COMPANY

126 NORTH 98th

VERMONT 9090

SEATTLE, WASHINGTON

Wholesale Only

ENTERPRISE TOPS

The PROBLEM OF ADHESION

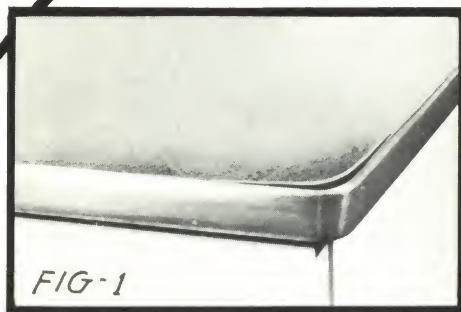


FIG-1

The extreme density of all plastic laminates, including Formica, creates serious adhesive problems. Ordinary

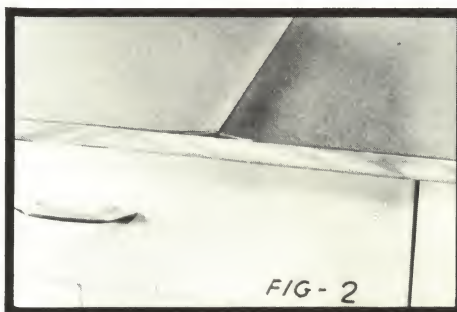


FIG-2

adhesives, even the rubber type, will fail to hold edges (Figure 1) and butt joints (Figure 2) in place. Heat rays



FIG-3

from sunlight, appliances, etc., cause adhesive softening, sometimes raising the laminate in the center (Figure

The PROBLEM OF FOUNDATION (CORE STOCK



FIG-7

Plastic laminates applied to inadequate core material allow telegraphing or high-spotting of the wood grain on the exposed surface of the lam-

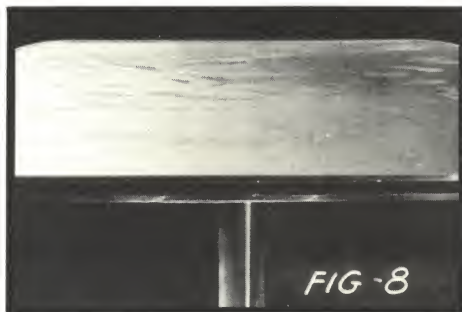


FIG-8

inate. The grain raising of fir plywood is definitely objectionable (Figure 8). Likewise, surface corrugations are apparent when glued-up, solid wood

core stock is used (Figure 7). The swelling of pressed wood (hardboard) also makes for unsatisfactory underlayment.

A lack of understanding of the structural characteristics between Exterior and Interior types of plywoods has caused many persons to assume that Interior plywood is satisfactory as underlayment. By reason of its poor dimensional stability and lack of waterproofness, it is highly susceptible to warping and to damp-

The PROBLEM OF DIMENSIONAL STABILITY



FIG-12

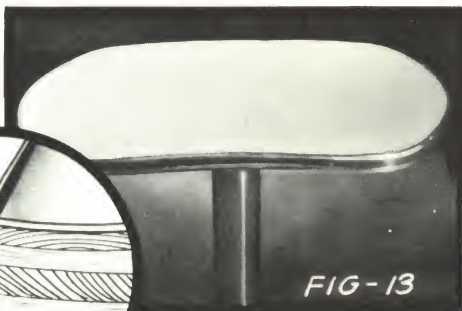


FIG-13



FIG-14

The commonly experienced "winter warp" is caused by expansion of the wood core (Figure 12). The usual

"summer warp" is just the opposite, caused by the drying and contraction of the wood core (Figure 13). This

warping action causes difficulty in maintaining a precise joint (Figure 1). The stable density of a plastic laminate does not allow for progressive movement, expansion or contraction along the wooden or plywood core. The hygroscopic nature of plywood and/or wood causes a drying out of the core when exposed to low humidity and a swelling of the core when subjected to the influence of high humidity.

SOLVE THE PROBLEMS

The SOLUTION FOR ADHESION



FIG-4

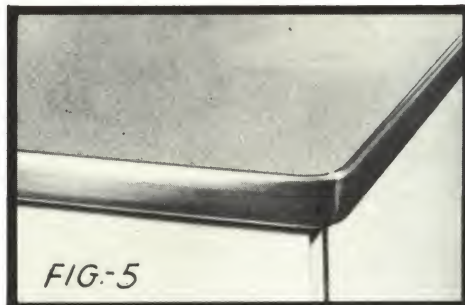


FIG-5



FIG-6

Hard-setting resinous glues, with the thinnest possible glue line (Figure 4) applied with pressure maintained

during the setting-up period, provides permanent adhesion and hold-down of edges (Figure 5), joints (Figure 6),

etc. This method will withstand heat, is completely water and solvent resistant, and is unaffected by freezing.

The SOLUTION FOR FOUNDATION (CORE STOCK)

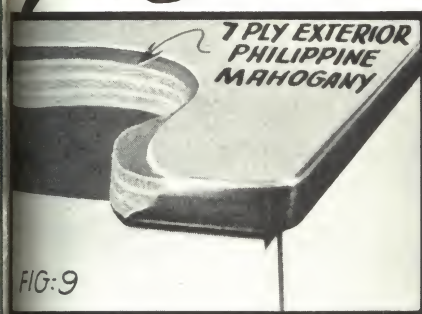


FIG-9

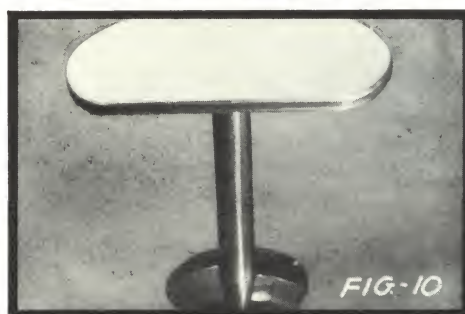


FIG-10



FIG-11

Experimentation, tests and experience over the years have proved conclusively that the finest foundation for a

pressure-glued laminate is rotary-cut Philippine mahogany used as facings on Exterior Marine type fir plywood

(Figure 9). Grain raising and high-spotting do not occur when this material is used (Figures 10 and 11).

The SOLUTION FOR DIMENSIONAL STABILITY



FIG-15



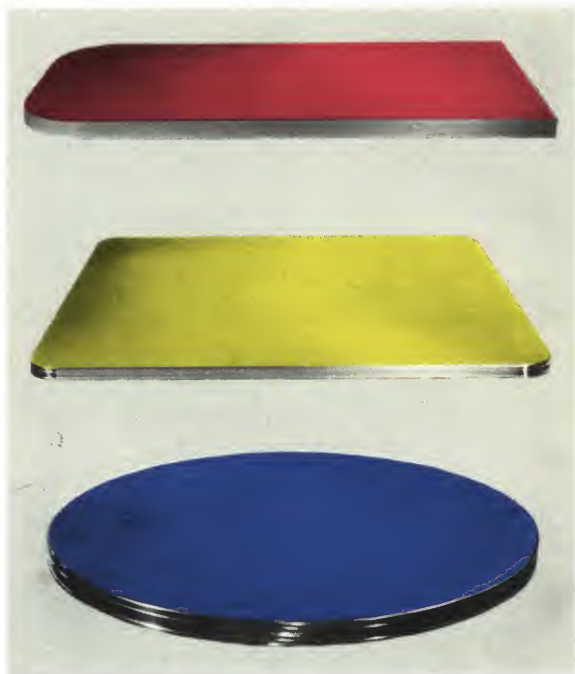
FIG-16

When the stable density of the plastic laminate on the finished surface is balanced by the comparable strength and density of the Balancing or Backing Sheet on the

back side (Figure 15) and when 7-ply plywood with 5 exterior-type, phenolic glue lines is used, warping is prevented and movement is controlled (Figure 16).

Special production and large quantity purchasing provide availability of the ideal or the best at a cost no higher than that usually paid for inadequate materials.

We are prepared to manufacture any size or shape of table tops, counter, or top desired by your customer

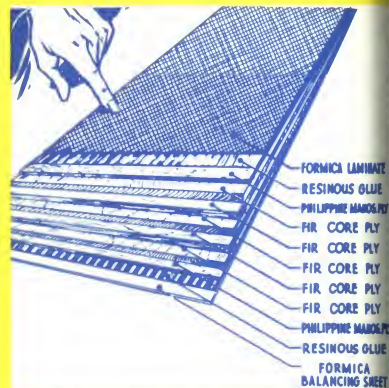


TRADEMARK



ARCHITECT'S TYPICAL SPECIFICATION:

1/16" Formica bonded, under pressure with heat and water-resistant resin-type glue, to 7-ply hardwood faced (Philippine mahogany), exterior plywood backed with 1/16" Formica balancing sheet.



A GENUINE ENTERPRISE TOP

will not craze or crack; is unharmed by alcohol, fruit acids, household alkalis and withstands heat up to 275°F. Hot vessels and electric appliances should not be placed on this surface. Soap and water easily cleans it. Rubbing with furniture polish or liquid wax is recommended.

Fabricated By

ENTERPRISE MANUFACTURING COMPANY

SEATTLE, WASHINGTON, U. S. A.

"First in Fixtures"

FORM NO. L1-1-52

LITHO IN U.S.A.

FORMICA SURFACED TABLE TOPS, WAINSCOTS, BARS AND BACKBARS, COUNTERS AND CUSTOM BUILT FIXTURES

Fabricated By

ENTERPRISE MANUFACTURING COMPANY

1126 NORTH 98th

VERmont 9090

SEATTLE, WASHINGTON


Wholesale Only

Complete decorating service...

Color Consultants...

OUR INTERIOR DESIGN DEPARTMENT WILL
GLADLY ASSIST YOU IN CHOOSING YOUR
BASIC BACKGROUND TREATMENTS AS WELL
AS YOUR FURNITURE.

Brodie's, Inc.

- 
- WE MAKE AVAILABLE TO YOU THE LARGEST AND MOST VARIED SELECTION OF EXCLUSIVE DECORATIVE FABRICS....
 - FOR YOUR SELECTION WE HAVE THE LATEST IN CARPET INCLUDING FASCINATING TEXTURES AND WEAVES FROM THE MOST INEXPENSIVE CANDY STRIPES TO THE MOST LUXURIOUS HAND TUFTED TEXTURES....
 - WE ARE ALWAYS READY TO SUPPLY SAMPLES AND ESTIMATES AND ARE FULLY EQUIPPED TO MEASURE AND INSTALL.

NOTE: OUR PRESENTATIONS DONE WITH SAMPLES OF ACTUAL
MATERIALS GIVE YOU A CLEAR PICTURE OF EXACTLY
HOW YOUR INSTALLATION WILL APPEAR UPON COMPLETION

FURNITURE

FOLDCRAFT FOLDING TABLES

PERMALITE TABLE WITH HARDWOOD BASE



**Grooved Aluminum Edge
Will Not Scorch, Discolor or Burn.**

4400A—7/8" Permalite Top with 2" Stock Legs. These attractively priced tables are available in standard sizes. The Permalite Tops come in Grey Pearl, Bleached Mahogany, Tan Linen, Red Linen, Blue Linen, Solid Red and Solid Black. The base is constructed of sturdy hardwood. Outside corners of legs are rounded. 4" hardwood apron is attached to the top at our factory. Shipped with legs knocked down in cartons. Finished in light walnut.



With all the strength and stability of fixed tables, plus the advantages of quick, easy portability and fold-away convenience.

ORDER BASE #1 FOR 26" square, 24" round,
THESE TOPS 30" round

ORDER BASE #2 FOR 36" round, 42" round,
THESE TOPS 24" x 42", 30" x 30",
36" x 36", 30" x 42"

ORDER BASE #3 FOR 30" x 48" TOP.....

FOLDING TABLES

... Especially Designed for Commercial Uses



SPECIFICATIONS

No.	Top Dimensions	Top Material	Weight
15	30" x 72"	Masonite	50 lbs.
15A	30" x 72"	Plywood	47 1/2 lbs.
25	30" x 96"	Masonite	63 lbs.
25A	30" x 96"	Plywood	57 lbs.
16	30" x 48"	Masonite	46 lbs.
26	54" Diameter	Plywood	62 lbs.
27	60" Diameter	Plywood	68 lbs.
28	72" Diameter	Plywood	77 lbs.

- A specially designed locking device, positive and foolproof.
- Each pair of legs locks automatically when opened.
- No bolts or screws are used in our Steel Chassis construction. Every part is riveted or welded. Tables are self adjusting on uneven floor.
- Heavy steel supporting side rails with 1 1/2" square tube steel legs. Round glider leg caps, absolutely smooth, protect carpets and floors.
- Standard height, 30 inches. Special heights available at slight advance in price.

RESTAURANT AND

Brodie's Inc.

HOTEL SUPPLIES

FURNITURE



SERIES MC-300 & MC-400

LEGS:

Leg Units are U-type design of 1¼ inch Heavy Gauge Tubular Steel, with Steel Glides. Steel Spring Clips hold leg in place when table is folded.

TABLE TOPS:

SERIES 300: ½-inch 5-Ply Fir Plywood
Prices on Special Sizes on Request.

SERIES 400: ¼-inch Oil Treated DURON glued to ½-inch Sectional Plywood understructure with 2½-inch Hardwood Frame.

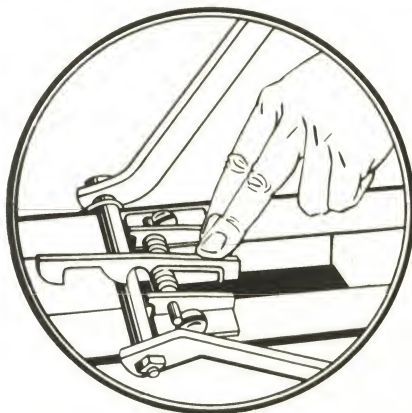
SERIES 600: Round, 5/8-inch Fir Plywood Top with Heavy Stainless Steel Edge; 1¼-inch Hardwood Apron. Legs are designed for maximum seating with no straddling.

Model No.	Legs	Type of Top	Size
MC-306	Standard	Plywood	30"x72"
MC-308	Standard	Plywood	30"x96"
MC-366	Standard	Plywood	36"x72"
MC-368	Standard	Plywood	36"x96"
MC-406	Standard	Oil Treated Duron	30"x72"
MC-408	Standard	Oil Treated Duron	30"x96"
MC-466	Standard	Oil Treated Duron	36"x72"
MC-468	Standard	Oil Treated Duron	36"x96"
506	Standard	Formica	30"x72"
508	Standard	Formica	30"x96"
566	Standard	Formica	36"x72"
568	Standard	Formica	36"x96"

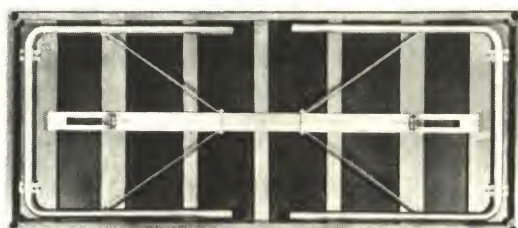
FINISH:

Legs, Leg Supports and Track are finished in Chip-Proof Aluminum Lacquer. Locking Mechanism is Cadmium Plated. Table Tops and Frames are finished in Stainproof PLASTILOID Lacquer.

Modern in Design, Scientifically Engineered for Maximum Seating
Built of Steel and Wood to Withstand Years of Hard Use



SERIES P-700 & P-800



Understructure of Duron Top

Model No.	Legs	Type of Top	Size
P-706	Pedestal	Plywood	30"x72"
P-708	Pedestal	Plywood	30"x96"
P-766	Pedestal	Plywood	36"x72"
P-768	Pedestal	Plywood	36"x96"
P-806	Pedestal	Oil Treated Duron	30"x72"
P-808	Pedestal	Oil Treated Duron	30"x96"
P-866	Pedestal	Oil Treated Duron	36"x72"
P-868	Pedestal	Oil Treated Duron	36"x96"
P-906	Pedestal	Formica	30"x72"
P-908	Pedestal	Formica	30"x96"
P-966	Pedestal	Formica	36"x72"
P-968	Pedestal	Formica	36"x96"

FURNITURE

FOLDING TRAY STAND

Made from extra heavy $\frac{7}{8}$ -inch O.D. steel tubing, chromium plated over nickel; 2-inch webb straps across top.

This stand will give a lifetime of service.

Height, 30 inches.

Width, when open, 20 x 16 inches.

Weight, 7 pounds.

Catalogue No. 13.



MODEL R-1 TRAY STAND—Same as above, made of aluminum.

LUGGAGE RACK



Every hotel room needs this sturdy Luggage Stand. Made from $\frac{7}{8}$ -inch steel tubing, heavily chromium plated over nickel. Four wide strong black straps on top.

Size, 24 inches by 14 inches when open; 18 $\frac{1}{2}$ inches high.

Weight, 6 lbs.

Catalogue No. 9



BUTLERS' TRAY
STAND NO. 333

Butlers' Tray stand made of mixed hardwoods, finished in walnut.

Stand is approximately 32" high, 18" with web and 20" across.

Very substantially made. Shipped folded and 2 in a bundle.

DURABILITY

UTILITY

FOLDING TRAY STAND

Made from extra heavy $\frac{7}{8}$ inch O.D. steel tubing, chromium plated over nickel; $\frac{3}{8}$ inch brace rods at bottom of stand makes excellent shelf for trays not in use; 2-inch webb straps across top.

This stand will give a lifetime of service.

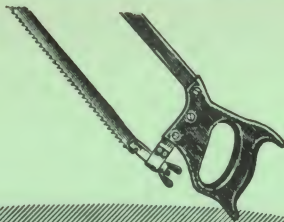
Height, 32 inches.

Width, when open, 20 x 16 inches.

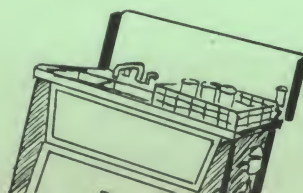
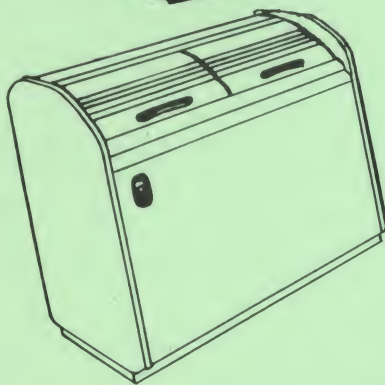
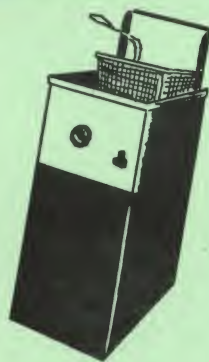
Weight, 8 pounds.

Catalogue No. 10





EQUIPMENT





MIXERS

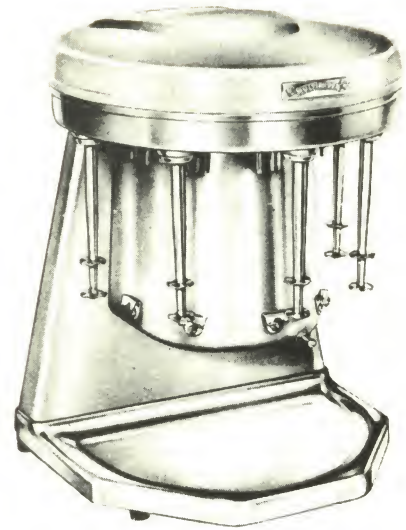
MULTIMIXER

MAKES THE DRINK

Eye appeal plus sales appeal! That's the new Multimixer... the production drink mixer that sells more mixed drinks "by suggestion"!

Multimixer Saves Time, Labor, Money and Space

The NEW Multimixer even surpasses earlier models in beauty, efficiency and dependability. Mixes 1 to 5 drinks at the same time. Regardless of load, speed always remains constant. "Built like a battleship" for large volume and heavy duty service.



MULTIMIXER NO. 5


SPECIFICATIONS:

Overall height 19"

Width 14"

Width front to back 12"

Weight 46 lbs.

eye appeal  sales appeal...

GLEAMING STAINLESS

STEEL FINISH.....

NOW EVERY FOUNTAIN CAN HAVE A MULTIMIXER



MULTIMIXER 3
costs
little more
than two
single
mixers

Same beautiful design as Deluxe Multimixer 5. Hammetone finish instead of stainless steel.

Motor guaranteed more trouble-free than any single mixer made. Speed never varies regardless of load. Each spindle operates individually, and only when drink is in place.

Exclusive design keeps mirrors and counters clean.

SPECIFICATIONS:

Overall height 19"

Width from front to back 12"

Weight 42 lbs.

RESTAURANT AND

Brodie's Inc. HOTEL SUPPLIES

MIXERS



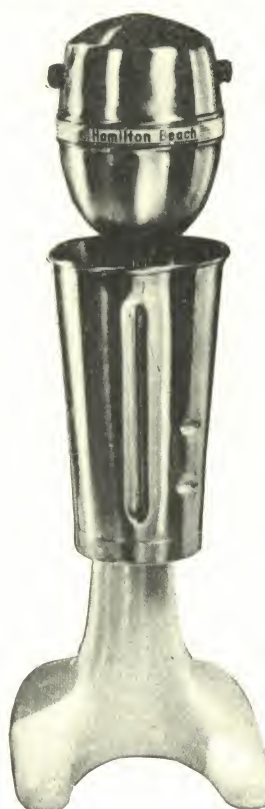
Hamilton Beach

No. 30

Drinkmaster



This Drinkmaster. is the choice where volume and heavy-duty service demands faster performance without sacrifice of quality where medium to extra heavy drinks are served. Ball bearing motor.



Hamilton Beach

No. 33

Drink Mixer



The new No. 33--similar in design to the Drinkmaster but with a smaller motor. This mixer is recommended for fountains where very light to medium drinks are served... Ball bearing motor.

BUY *Brodie* **QUALITY**

*No One Mixer Is Best
For All Type Drinks*

HAMILTON BEACH
Offers You a Choice

Experience has shown that no one mixer will handle light, medium and heavy drinks with equal speed and efficiency. Each requires a different combination of mixer power and aeration. That's why Hamilton Beach offers you a choice of machines each engineered to its type drink. Choose the one that fits your trade for the most efficient economical performance. All are built to give you extra years of trouble-free service. Buy one at a time or by the dozen as your business warrants. Put them where you want them spaced as you seat your customers. You can maintain operations even in event one mixer needs servicing.

HAMILTON BEACH

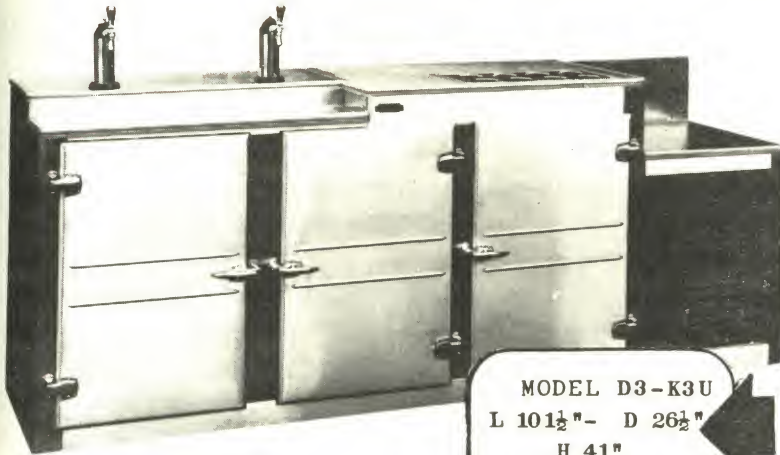
...for performance, for service

*Bigger, Smoother Drinks
With 4-Fold Aeration*



Aeration is the answer to better mixed drinks—you must fold in just the proper amount of air to give your customers the fluffy, tasty texture they like. The Hamilton Beach exclusive 4-fold agitator does just that. Its hinged blades fold up to permit easy penetration of hard ice cream, then swing out at the start of the motor to pull in the air. No other mixer has this important feature.

EQUIPMENT



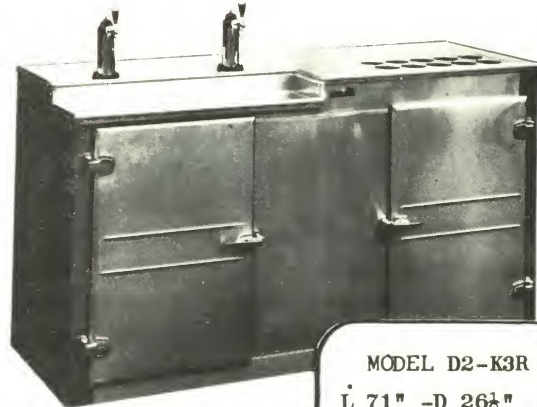
MODEL D3-K3U
L 101½" - D 26½"
H 41"

A SIZE OR
ARRANGEMENT
TO FILL ANY NEED

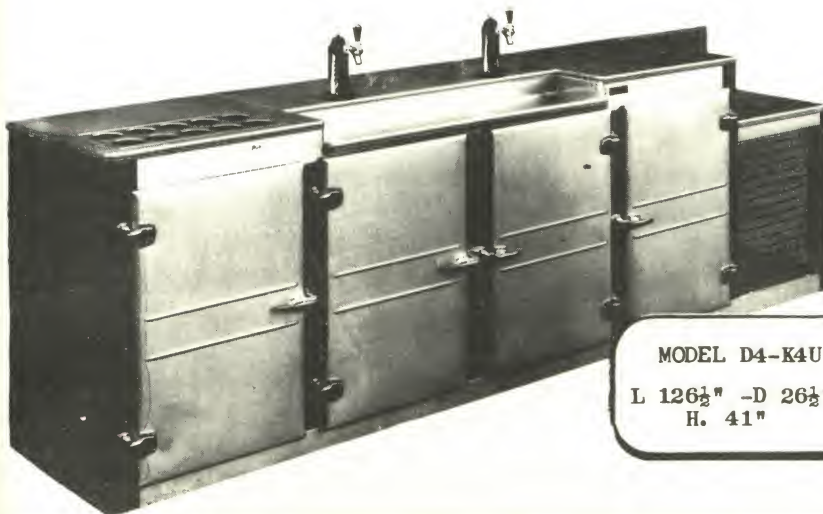
Yes . . . you can find the answer
to all your dispensing needs here.
We are a dependable source for
dependable merchandise.

DIMENSIONS (26½" deep x 41" high)

MODEL	LENGTH	
	REMOTE	UNITIZED
D2-K2.....	54'	76½'
D2-K3 w/wine chillers ...	54'	76½'
D2-K3	71'	93½'
D3-K3	79'	101½'
D3-K4W	96'	118½'
D4-K4	104'	126½'
D4-K5W	121'	153½'
D5-K5	129'	151½'
D5-K6W	146'	168½'
D6-K6	155'	176½'



MODEL D2-K3R
L 71" -D 26½"
H 41"



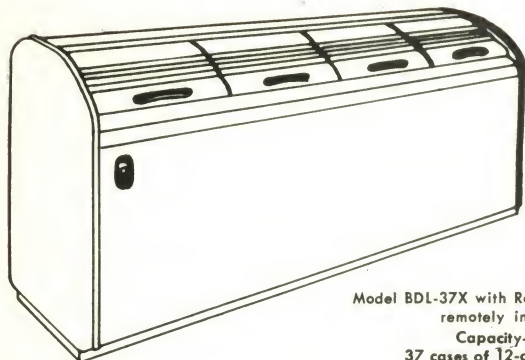
MODEL D4-K4U
L 126½" -D 26½"
H. 41"

Gleaming
all stainless
steel exteriors

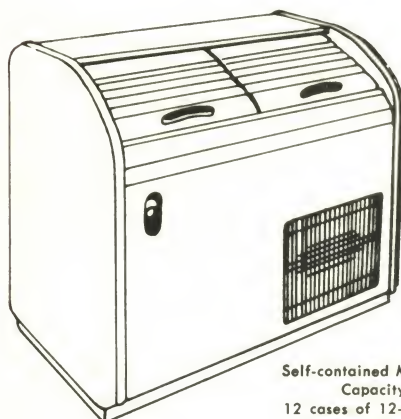
BUY *Brodie* QUALITY

EQUIPMENT

BOTTLE & BEVERAGE COOLERS



Model BDL-37X with Refrigerating Unit
remotely installed
Capacity—
37 cases of 12-oz. bottles
50 cases of 6-oz. bottles



Self-contained Model BDL-12
Capacity—
12 cases of 12-oz. bottles
16 cases of 6-oz. bottles

New Bar Top also available

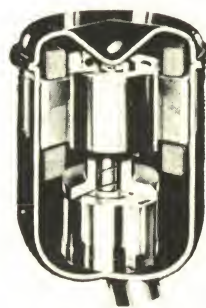
An easily installed, rich-looking bar top may now be obtained for all model coolers. This top is of special pearl gray plastic, in wood grain design. It is 16" wide and trimmed with polished aluminum edging with a 3" overhang on the customers' side.

YOUR CHOICE OF
Six Brand New Models

- STYLED FOR GOOD LOOKS
- DESIGNED FOR CONVENIENCE
- BUILT FOR RELIABLE LOW-COST COOLING

BUY *Brodie* QUALITY

Only FRIGIDAIRE offers
the Meter-Miser



The compact Meter-Miser mechanism includes all these features:

- Ample cooling even in hottest weather
- Smooth, quiet operation
- Low operating cost
- Permanently sealed in steel
- Never needs oiling
- Complete dependability
- Safe Freon-12 refrigerant
- 5-Year Warranty

FRIGIDAIRE DRY STORAGE BEVERAGE COOLER SPECIFICATIONS

Model	Storage Capacity in Cases		No. of Lids	Compartment Sections	Outside Dimensions			Approximate Weights (Lbs.)	
	Std. 12 oz. Bottles	Std. 6 oz. Bottles			Length	Width	Height	Net	Shipping
Self-Contained									
BDL-12 *	12	16	2	3	52 $\frac{3}{8}$ "	29"	40"	455	560
BDL-22 **	22	29	3	5	75 $\frac{3}{8}$ "	29"	40"	585	700
BDL-32	32	42	4	7	98 $\frac{3}{8}$ "	29"	40"	715	880
Remote Units									
BDL-17X	17	24	2	4	52 $\frac{3}{8}$ "	29"	40"	400	460
BDL-27X	27	37	3	6	75 $\frac{3}{8}$ "	29"	40"	515	620
BDL-37X†	37	50	4	8	98 $\frac{3}{8}$ "	29"	40"	625	770

RESTAURANT AND

Brodie's Inc.

HOTEL SUPPLIES

EQUIPMENT



BROILERS

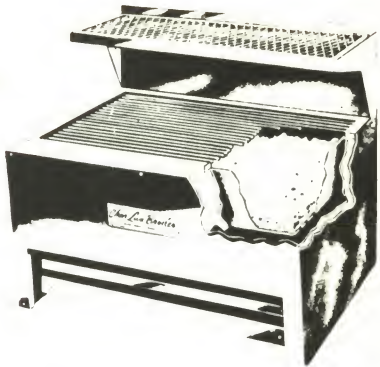
SOUTH BEND

	Rack	Width	Weight
No. 124	22" x 24"	25"	450 lbs.
No. 130	28" x 24"	31"	515 lbs.
No. 136	34" x 24"	37"	715 lbs.
Depth	38"	54"	

CHAR-LUX BROILER GAS FIRED

Looks, smells, tastes like charcoal.

Depth 25' Width 30'
Hgt. 16' Wgt. 200#



GRISWOLD

BROILER

NO. 224

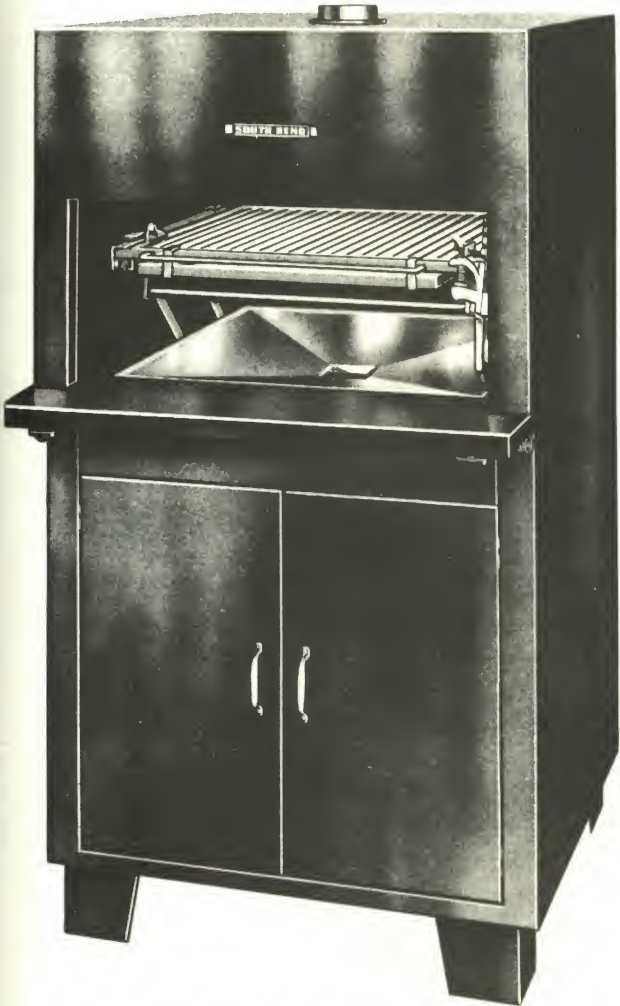


Features: Counter broiler. Adjustable rack position.

Size: Height 22 3/4"; width 28 1/2"; depth 19 3/4". Net weight 175 lbs.

Production: Gridiron 18 3/4" x 15 1/4".

Electrical data: Rating 6 KW. Griswold sectional switches. Plug-in appliance.



HEAVY DUTY GAS BROILER NO. 5132

SPECIFICATIONS	WIDTH	DEPTH	HEIGHT
Outside	32"	31"	58 1/2"
Broiler Grid	24"	25"	
Shipping Wgt.	475 lbs.		



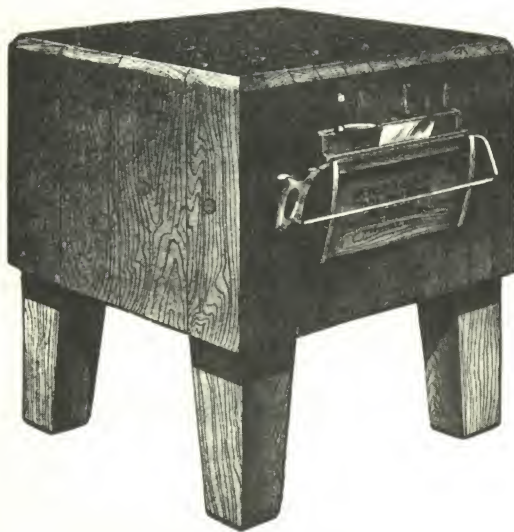
MAGIKITCH'N CHAR BROILERS

SPECIFICATIONS: OVERALL WIDTH AT BASE 25". SPACER RAILS ADD 3" TO WIDTH AT TOP. COUNTER OR TABLE DEPTH REQUIRED - 15". OVERALL HEIGHT 17". OVERALL DEPTH 17". POWER REQUIREMENTS: 230 VOLTS, A.C. 5.9 K.W.

Model MK-11 (Elec.)
Model MK-1 (Gas)

EQUIPMENT

BUTCHER BLOCKS



The famous
"WOOD WELDED"
joint

BUTCHER BLOCKS

Constructed of seasoned hardwood. Laminated and reinforced with steel rods, mounted firmly on extra strong legs.

Michigan Wood-Welded Blocks are made from selected Hard Rock Maple. Providing a cutting surface of tough, elastic end grain, Michigan Wood-Welded Blocks are further strengthened by the Wood-Welded joint. Dovetailed and joined with cold-water water-proof glue, these blocks last through years of hard service. Michigan blocks are steel bolted through the grain to provide an additional margin of strength.

Size	Weight
18 x 18 x 10	90
20 x 20 x 10	110
20 x 24 x 10	135
24 x 24 x 10	160
24 x 30 x 16	200



Butcher Block Brush

Heavy spring steel wire set in hardwood handle.

Block Scraper

No. G-00—Size of blade, 7"x3".

Heavy steel blade riveted in one piece hardwood handle.



BUY
Brodie
QUALITY



SAWS
Trigger Action
(no punched holes)
No. 1—21"
No. 2—25"
No. 3—27"



No. 350D—Butcher Saws

Flat steel back with walnut handle. Blue steel clock spring blade 3/4 in. wide. Extra blades available. Sizes: 20 in., 22 in., and 24 in. long.

RESTAURANT AND

Brodie's Inc.

HOTEL SUPPLIES

EQUIPMENT



Model C-15



111 UTILITY PAN



122 UTILITY PAN

DESCRIPTION:

	Model C-15 (Small)	Model C-15 (Large)
Shelf size	15½" x 20½"	20½" x 31"
Holds dish bus boxes	One Per Shelf	Two Per Shelf
Overall dimensions	29 3/8" Long x 17" x 35½" High	39 13/16" Long x 22 3/8" x 35½" High
Weight	21¾" Lbs. Three Tier 17½" Lbs. Two Tier	33 Lbs. Three Tier 25½" Lbs. Two Tier.

UTILITY PANS	Model 111	Model 122
dimensions	21' x 14½' x 5'	24' x 16½' x 5'
stainless steel	24 gauge	24 gauge
For Lakeside Cart Models	311 & 411	322 & 422
Shipping Weight	7 pounds	9 pounds



311 STANDARD



526 LABORATORY



322 STANDARD

UTILITY CARTS	Standard		Heavy Duty		Laboratory Model 526
	Model 311	Model 322	Model 411	Model 422	
Size of Top and Shelves	15½"x24"	17½"x27"	15½"x24"	17¾"x27"	17¾"x27"
Height to Surface of Top	30½"	31½"	31"	31"	30½"
Over-all Dimensions	15½"x27"x31½"	17½"x30"x32½"	17½"x27"x32"	19¾"x30"x32"	17¾"x30"x32½"
Solid Stainless Steel in Shelves	22 Gage	20 Gage	20 Gage	20 Gage	20 Gage
Solid Stainless Steel in Uprights	20 Gage	20 Gage	16 Gage	16 Gage	16 Gage
Carrying Capacity	200 Pounds	200 Pounds	400 Pounds	400 Pounds	200 Pounds
Shipping Weight	28 Pounds	35 Pounds	41 Pounds	47 Pounds	52 Pounds
Caster Wheels	3" Dia.	3" Dia.	4" Dia.	4" Dia.	4" Dia.

EQUIPMENT

STEEL SHELF DISH TRAY TRUCKS

FOR HOTELS, RESTAURANTS AND INSTITUTIONS

STAINLESS STEEL SHELVES AND TRAYS AVAILABLE

Nutting Dish Trucks are made in varied designs and sizes for Dining Rooms and Banquet Halls of all types. Additional styles are shown on following page.

All have smooth sheet steel shelves mounted between strong, steel angle corner posts, which also form the lower frame. Shelves on Figs. 991, 994 and 996 have a small ridge along both sides and flanges up on both ends to retain trays; the others have shelf flanges up on one side and both ends. tubular push handles and angle uprights on all can be Rubber Bumper equipped as shown on Figs. 911, 991 and 996.

Figs. 991, 994 and 996 are equipped with only one size Metal tray as indicated below. Other models available with either half or full size Metal or full size Cypress trays. Trays are extra equipment. Specify type desired.

Standard wheels are steel disc type with Roller Bearings, Grease Fittings and Demountable Rubber Tires, except caster wheels on Figs. 991 and 994 of Solid Rubber (cushion tread) with Oilless type Bearings. Casters on all are Double Ball Race Swivel type. Wheel sizes can be determined from Specifications below; i.e., No. 88-5RR caster has 5" diam. wheel; No. N10RF wheel is 10" in diam. Metallic Grey Finish is standard. See lower right for Stainless Steel Specifications.



Fig. 996-ST2—With 6 Stainless Steel Trays



Fig. 991-ST2 Less Trays



Fig. 912 With Galv. Trays

NOTE: Fig. 913 is same as Fig. 912 except built for larger trays. Fig. 994 same as Fig. 991 except twice as long with 4 tray capacity.

Ref. No.	Shelf Size	Full Size †Tray-Inside Dimensions	Overall Height	No. of Shelves	Clearance Btwn. Shelves	Running Gear Casters	Gear Main Whls.	Approx Wt. Less Trays	Approx. Wt. Per Tray Wood	Approx. Wt. Per Tray Metal	*Code Word Less Trays
911-84	21 x30	19 1/2 x28 3/4 x5	35	2	16	88-4RR	N8RR	107	15	9	Milk
911-105	21 x30	19 1/2 x28 3/4 x5	36	2	16	88-5RR	N10RF	110	15	9	Milk
912-84	21 x30	19 1/2 x28 3/4 x5	35	3	10 1/2	88-4RR	N8RR	122	15	9	Milk
912-105	21 x30	19 1/2 x28 3/4 x5	36	3	10 1/2	88-5RR	N10RF	125	15	9	Milk
913-84	25 x34 1/2	23 1/2 x33 x5	35	3	10 1/2	88-4RR	N8RR	127	18	14	Mill
913-105	25 x34 1/2	23 1/2 x33 x5	36	3	10 1/2	88-5RR	N10RF	130	18	14	Mill
991	16 1/8 x24 1/4	16 x23 1/2 x5	35 1/2	2	13	78-4RSN-TS	N8RR	45		7 1/2	Milm
994	16 1/8 x49	16 x23 1/2 x5	35 1/2	2	13	78-4RSN-TS	N8RR	75		7 1/2	Milm
996	16 1/8 x49	16 x23 1/2 x5	39 1/2	3	10	88-5RR	N10RF	100		7 1/2	Milm

†Half size trays for Figs. 911 and 912 are 14x19 1/2 x5"; for 913, 16x23 1/2 x5".

*Trays: Full size Cypress, Code Word MOKUV; full size Galv., Code Word MOKVW; half size Galv., Code Word MOKWX.



Fig. 911 With Cypress Wood Trays



Fig. 911—Less Trays

Shown with "Doughnut" bumpers (RB113) on handle and strip bumpers (AB110 and EB115) on uprights. Can be furnished as extra equipment on any truck.

STAINLESS STEEL CONSTRUCTION

(Type 302 With No. 2B Full Finish)

The extra cost of Stainless Steel is offset by longer life, easier clean and finer appearance. This alloy is much stronger than ordinary steel and is practically immune to rust, tarnish and corrosion.

These trucks, when furnished with Stainless Steel shelves, have no need of Cadmium plated frames, running gears and push handles. If sets are of monel. Add "ST2" to Truck Ref. No. or Code Word. For brighter finish (at slight extra cost), use "ST4" in place of "ST2".

Stainless Steel Trays are formed from a single sheet. Top edges are formed and tightly rolled over a cadmium plated steel rod; the rod, at hand holes, is enclosed by a cadmium plated tube, thereby providing smooth gripping surface.

Add "ST2" to usual galv. tray Code Word. For brighter finish (at slight extra cost) use "ST4" in place of "ST2".

EQUIPMENT



**Model CCD
CORY COFFEE DISPENSER**

Eliminates waste . . . Insures quality—constant uniformity of brew . . . Can easily be adjusted to release from 2½ to 4¼ ounces of "glass maker" grind coffee . . . The never varying amount of coffee provided assures accurate brewing, regardless of the employee who does the brewing. The Cory coffee dispenser provides the easy, sure way of serving a balanced brew every time.

Model CCD Dispenser (Individually packed). Wt. 34 lbs. Code CARBON.



**CORY AUTOMATIC PUSH
BUTTON COFFEE BREWING SYSTEM**

- Brews half-gallons of coffee every three and one-half to four minutes—
- No watching required . . .
- Lower operating costs than any other electrical coffee brewing system.
- Offers *automatic control* of the four factors essential to a perfect brew.

STANDARD COMBINATION

Four gallon automatic coffee urn. All glass interior. Brushed monel finish. Mfd. by

Amcoin Corp.

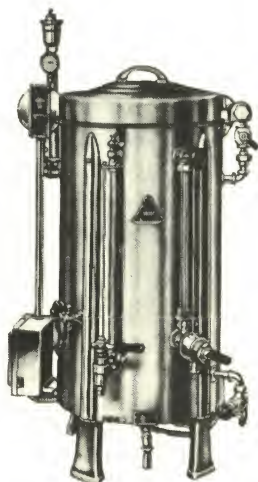
Size: Height 39"

Width 16"

Depth 16"

Net Weight 120#

Production: 350 cups per hour. Capacity 4 gal. coffee, 13½ gal. water.



CORY PUSH-BUTTON AUTOMATIC COFFEE GRINDER

The perfect companion piece to the Cory automatic coffee brewer. Produces a perfect grind for any brewer. Hammerloid finish with sparkling chrome panels.

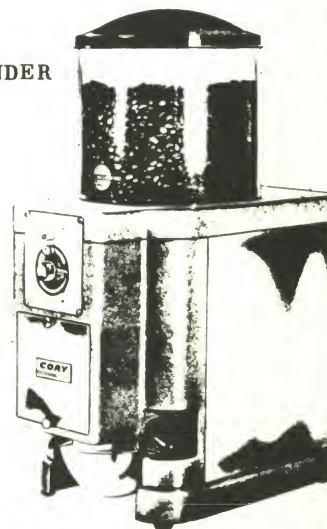
Hopper capacity--6 lbs.

Dimensions--8 3/4" wide

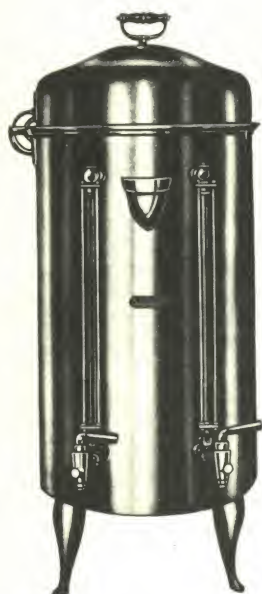
14 3/4" long

20 3/4" high

Weight 56 pounds.



EQUIPMENT

*It's the McKIE**"Good Coffee
Is Good Business"*

HEAVY DUTY SINGLE URNS

SINGLE URNS

SIZE	WIDTH	DEPTH	HEIGHT	SHIP. WT.
2 Gallon	12"	17"	30"	70 lbs.
3 Gallon	13"	18"	31"	80 lbs.
4 Gallon	14"	19"	32"	90 lbs.
5 Gallon	15"	20"	34"	100 lbs.
6 Gallon	16"	21"	35"	110 lbs.
10 Gallon	18"	23"	42"	120 lbs.
15 Gallon	21"	26"	45"	130 lbs.
20 Gallon	21"	26"	51"	150 lbs.

ALL McKIE URNS MAY BE HEATED WITH GAS, ELECTRICITY OR STEAM

ALL HEATING EQUIPMENT AND THERMOMETERS ARE FACTORY INSTALLED ON ALL SQUARE TWIN URNS

THERMOSTATIC HEAT CONTROL AND HINGED COVERS AVAILABLE AT ADDITIONAL COST

THE McKIE TWIN URN

ALL URNS HAVE SEAMS AND
BOTTOMS ELECTRICALLY WELDED

Available in stainless steel or porcelain enamel finish. McKie Alenamel models furnished in standard colors of ivory with black trim or colors to match those of other equipment.



Size	Water in gauge	Water in urn	Width	Depth	Height	Wgt.
2½ gal.	4	7	21½'	13 ¾'	33'	75#
2 gal.	6	10	26'	15 ¾'	34'	95#
3 gal.	8	15	28'	16 ¾'	38½'	95#
4 gal.	9	18	29'	17	39½'	95#
5 gal.	10	20	30½'	18½'	41½'	130#
6 gal.	12	23	32'	19½'	44'	145#
10 gal.	20	35	34½'	20½'	50 ¾'	210#

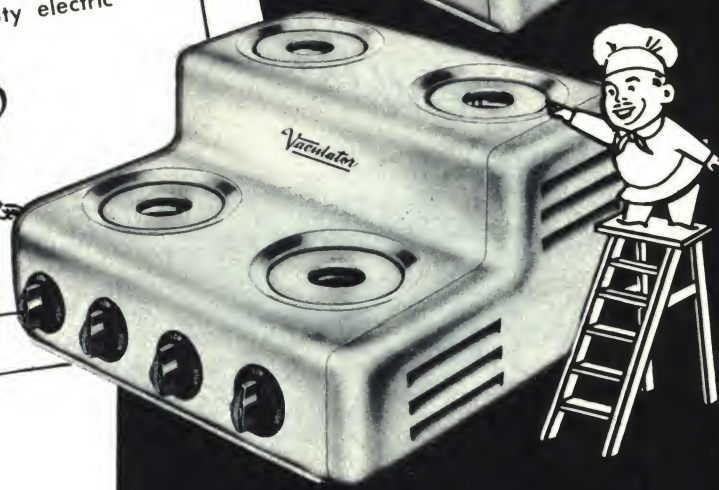
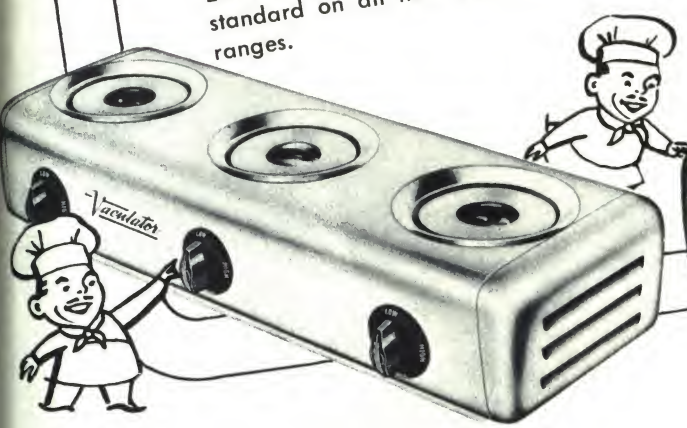
RESTAURANT AND

Brodie's Inc. HOTEL SUPPLIES



VACULATOR "SNAP IN" HEATING ELEMENTS

The most important improvement ever made in coffee brewing equipment. Eliminate costly repair bills, breakdowns, "loaners"—and all service headaches. Coffee experts say it's so far superior to any other element, VACULATOR "SNAP IN" makes all other ranges obsolete! Easier and faster to replace than a light bulb! It's standard on all new Vaculator heavy-duty electric ranges.



Vaculator "HEAVY-DUTY" ELECTRIC RANGES

NEW! REVOLUTIONARY VACULATOR "SNAP-IN" HEATING ELEMENTS!

NEW! 3 SEPARATE HEATS ON EACH STATION—TWO LOW HEATS!

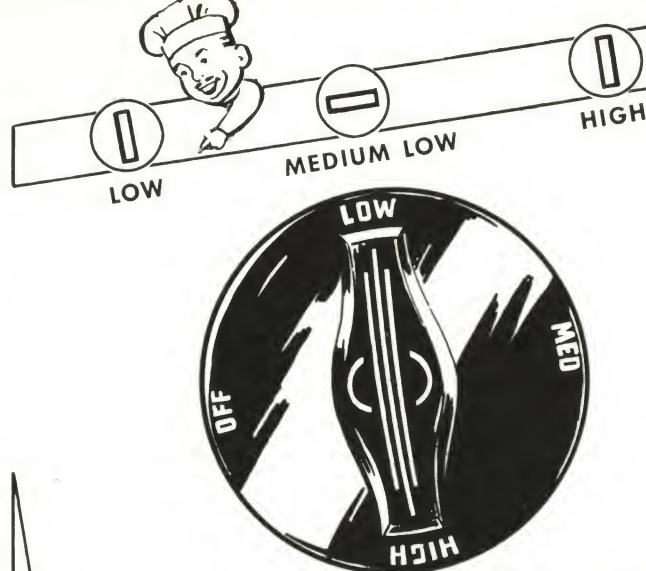
NEW! STREAMLINED LIFETIME STAINLESS STEEL BODIES!

NEW! COMPACT DESIGNS OCCUPY ONE-THIRD LESS SPACE!

THE COMPLETE LINE—FROM 2 TO 6 BURNER RANGES

CATALOG NO.	DESCRIPTION	SIZE L" x D" x H"
E2A	2-Burner—AC Only	15½x8x5
E3A	3-Burner—AC Only	23x8x5
E4A	4-Burner—AC Only	30½x8x5
E22A	4-Burner Double Decker—AC Only	15½x16x9
E33A	6-Burner Double Decker—AC Only	23x16x9
E2B	2-Burner—AC-DC	15½x8x5
E3B	3-Burner—AC-DC	23x8x5
E4B	4-Burner—AC-DC	30½x8x5
E22B	4-Burner Double Decker—AC-DC	15½x16x9
E33B	6-Burner Double Decker—AC-DC	23x16x9

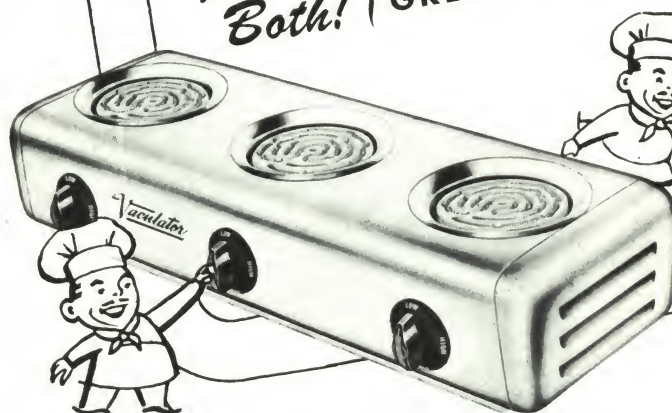
Now! VACULATOR gives you the finest, most dependable electric ranges ever built. They are the result of five years of intensive research in fountain and restaurant coffee brewing operations. Order your new VACULATOR electric ranges NOW!



3 SEPARATE HEATS ON EVERY STATION!

Here for the first time is maximum flexibility: EVERY station has THREE pre-determined heats! No guessing—the proper heat when and where you need it! Notice too the heavy-duty, outer-mount reciprocating switches (turn them left or right for correct heat)! Never before has so much dependability, such performance been built into such a compact, air-cooled range! And the price—amazingly-low for such quality!

Get Both! } BETTER PERFORMANCE!
GREATER ECONOMY!

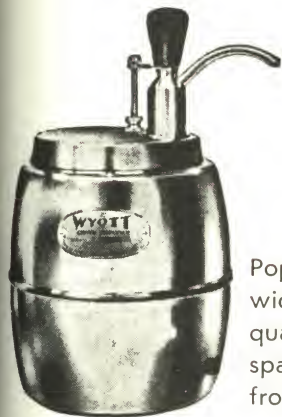


- ★ STAINLESS-STEEL
AIR-COOLED BODIES!
- ★ STREAMLINED DESIGN!
- ★ HEAVY-DUTY
INTERNAL WIRING!
- ★ OCCUPIES LESS SPACE!

CATALOG NO.	DESCRIPTION	SIZE L" x W" x H"
E2F	2-Burner—AC Only	15½x8x5
E3F	3-Burner—AC Only	23x8x5
E4F	4-Burner—AC Only	30½x8x5
E22F	4-Burner Double Decker—AC Only	15½x16x9
E33F	6-Burner Double Decker—AC Only	23x16x9
E2J	2-Burner Warmer-Toggle Switches—AC-DC	15½x8x5

Form No. 774 Printed in USA

NEVER BEFORE
SO MUCH
FOR SO LITTLE!



Wyott Cream Dispenser

"JUNIOR MODEL"

SERIES DAJ

Popular model for use in lunch rooms, sandwich stands and restaurants. . . . Over two-quart capacity. . . . Requires very little counter space. . . . Dispensing capacity—any amount from a few drops to one ounce.

SERIES DBJ

For installation requiring maximum capacity, such as large restaurants, hotels, hospitals and clubs. . . . Approximately six-quart capacity. . . . Compact and easily handled. . . . Dispensing capacity, any amount from a few drops to one ounce.

The Creemeze

- ★ **EASY TO CLEAN**—Every part is readily accessible for cleaning. The Creemeze can be taken apart, thoroughly cleaned and re-assembled in *just a few minutes*.
- ★ **INSULATED AND REFRIGERATED**—The double wall of the Creemeze is well insulated with Fiberglas. The ample ice compartment below the stainless steel cream container provides adequate refrigeration—keeps cream at "icebox" temperatures for hours in the hottest weather.
- ★ **SANITARY**—The close fitting lid keeps out airborne dust and dirt, insects and other causes of contamination. Fully meets Health Board requirements.



Model A2D (2 qts.)



Wyott Cream Dispenser

Two-Quart Deluxe WYOTT CREAM DISPENSER

The most popular model for use in Lunch Rooms, Sandwich Stands and Restaurants. Speeds service. Requires but inches of counter space. Dispensing capacity—any amount from 1/4 to 2 ounces. Over all dimensions: Height 20 1/2 inches, Width 8 inches, Depth 8 1/2 inches. Shipping Weight 11 pounds.

Six-Quart Deluxe WYOTT CREAM DISPENSER

For installation requiring maximum capacity; Large Restaurants, Hotels, Cafeterias, Hospitals, Clubs, etc. Same as Series DA except for size. Dispensing capacity—any amount from 1/4 to 5 ounces. Over all dimensions: Height 25 inches, Width 10 1/4 inches, Depth 11 inches. Shipping Weight 19 pounds.

ALL PARTS COMING IN CONTACT WITH THE CREAM
ARE SEAMLESS STAINLESS STEEL

ALL CREAM CONTACT SURFACES ACCESSIBLE FOR
THOROUGH CLEANING

EQUIPMENT

WOOD DISH WASHING MACHINE RACKS

Made in sizes to fit all Dish Washing Machines such as Crescent, Champion, Colt Autosan, Faspray, Fearless, Blakeslee, Sterling, Victor, and Universal.

Made of hard kiln-dried, straight grained maple. Sides 4½" high, 13/16" thick.

All racks reinforced with improved design lock-corner of 1/16" steel stock, cadmium plated after fabrication (Rust Proof).

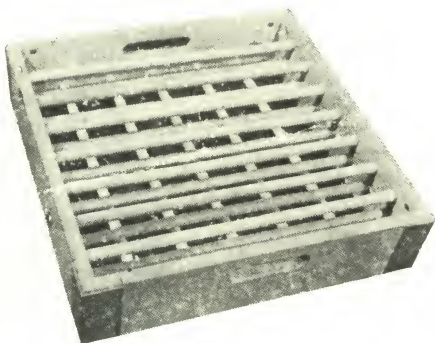
When ordering racks specify dish or cup rack and be sure to give make of dish washing machine, model, and size of rack you now use.

(For example - Crescent - Model AM - Size 20 x 20)

SIZES	18" x 18"	18 1/4" x 20"	20" x 20"
16" x 16"	18" x 20"	18 1/4" x 24"	20" x 22 1/2"
17 1/4" x 19"	18" x 24"	19 3/4" x 19 3/4"	20" x 24"

STANDARD MIXED DISH RACK

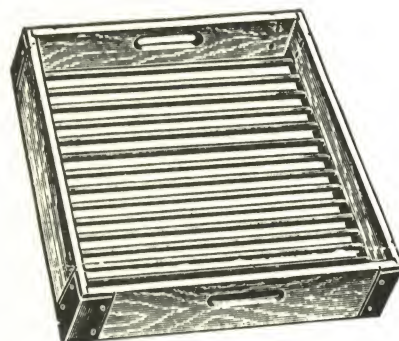
No. 24



For all size plates. 3 rows of Dowels, 5/8" in diameter.

WOOD CUP AND BOWL RACK

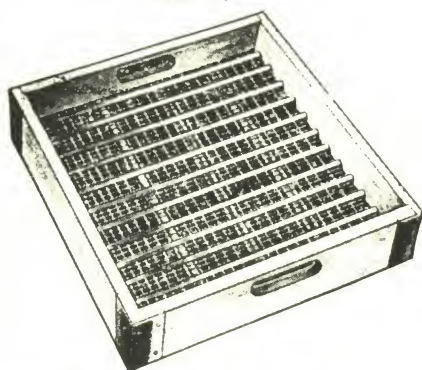
No. 23



With 1 row of 5/8" Dowels at bottom, spaced 1 inch apart.

STANDARD COMBINATION

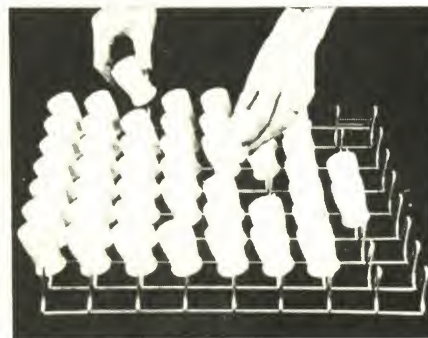
No. 25



Glass and Silver Rack. Bottom is a screen of galvanized wire ½" mesh resting upon a row of three 5/8" dowels. On top of wire mesh, spaced one inch apart at right angle to bottom, is a row of 5/16" dowels to protect china from being chipped.

BUY *Brodie* QUALITY

"KREAMERACK"



LESS
BREAKAGE

SAVES
LABOR

Fits All Standard FLAT RACKS

For all makes Mechanical Dishwashing Machines—Made of Heavy Gauge Rust Proof Metal—Electrically Spot Welded—Constructed to Withstand Rough Handling.

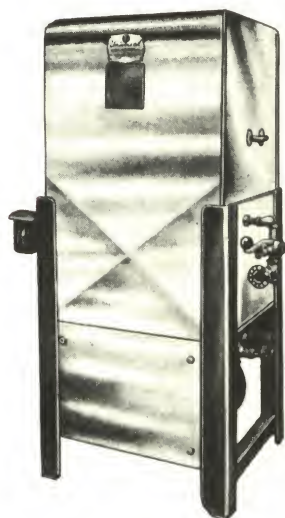
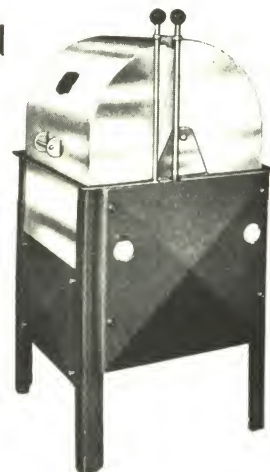
EQUIPMENT



MODEL "B" — Maximum capacity 625 dishes per hour. For small restaurants, soda fountains, diet kitchens. Single tank, roll top, straight through operation. Floor space 20" x 20". Equipped with $\frac{1}{3}$ H.P. standard make and type motor. Can be equipped with electric timed wash and rinse control. Dishes 9" overall diameter, maximum size recommended for use in this model. Ideal for second machine for glasses and silverware.

LONG LIFE CONSTRUCTION

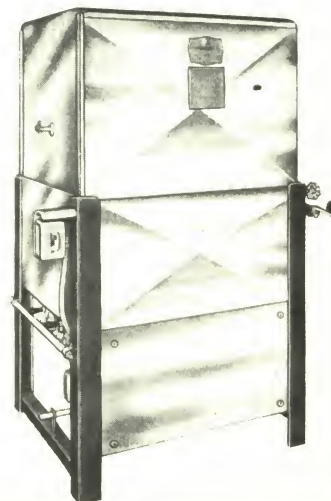
MODEL "D" — Maximum capacity 1250 dishes per hour. A powerful, compact, roll top type dishwasher, with revolving wash and rinse. Single tank, straight through operation for either hand of feed. Floor space 24" x 24", with table height 34", and overall height 54". Equipped with $\frac{1}{2}$ H.P. standard make and type motor, with high and low pressure wash; high pressure for dishes and silver, low pressure for cups and glasses.



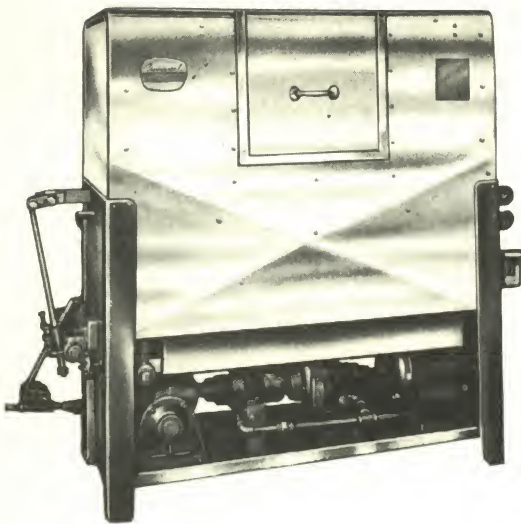
MODEL "HD" — Maximum capacity 1250 dishes per hour. A small single tank, door type model with counter-balanced doors, designed for kitchens with limited space. Floor space 26" x 24". $\frac{3}{4}$ H.P. standard motor. Can be equipped with "Swing-Wash"; timed wash and rinse control. Also available as corner model "HDC".



MODEL "M" — Maximum capacity 2000 dishes per hour. Designed for the average busy restaurant. This widely used, manually operated, single tank, door type dishwasher is a standard in the field. Adaptable to many dish table arrangements, it is fast, efficient, and economical in operation. Floor space 28" x 30" between tables. Equipped with 1 H.P. standard motor, and counter-balanced doors for straight through operation. Can be equipped with "Swing-Wash", timed wash and rinse control.



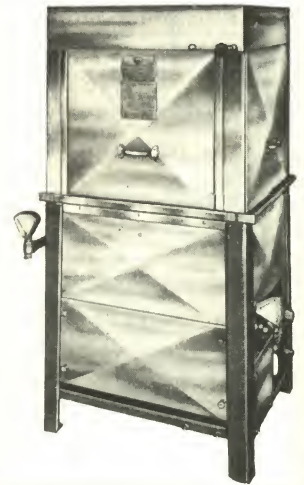
EQUIPMENT



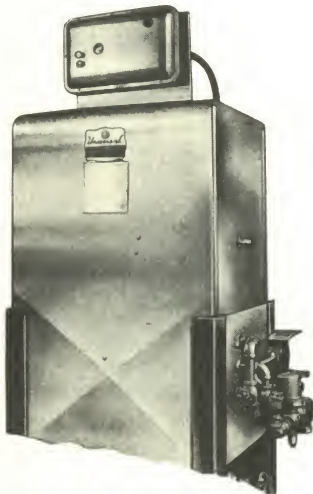
MODEL "S" — Maximum capacity 2000 dishes per hour, with revolving wash and rinse above and below dishes. Single handle wash and rinse control locks three doors during wash and rinse periods. Machine can easily be changed to either straight through or corner operation. Floor space 30" x 29½". Equipped with 1 H.P. standard make and type motor. Can be equipped with timed wash and rinse control.



MODEL "Y" — Maximum capacity 3750 dishes per hour. This small, compact single tank, automatic pawl conveyor dishwashing machine is the answer for speedy dishwashing operations. Equipped with Universal's exclusive "Swing-Wash" and positive forward drive through rinse, it assures sparkling clean tableware. Floor space 28" x 46½". Equipped with 1½ H.P. standard motor.

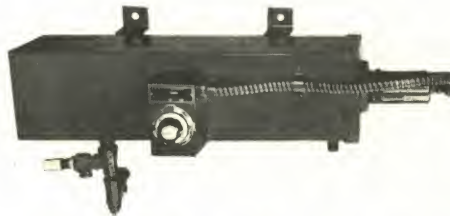


EXTRA EQUIPMENT



ELECTRIC TIMED WASH AND RINSE CONTROL-

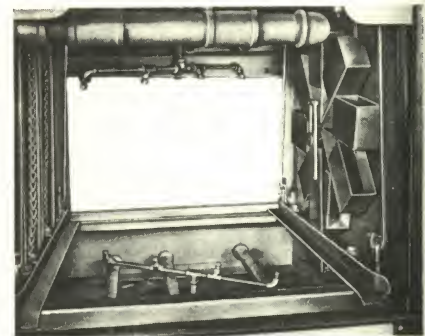
Electrically controlled timing of the wash and rinse cycle, meets health department requirements in single tank dishwashers. Saves labor, supervision and operating cost. Single push button control of a 45 second wash and 12 second rinse. Can be installed on Universal Models "W", "B", "D", "HD", "HDC", "M", "E", and "S".



ELECTRIC FINAL RINSE BOOSTER-

Electric final rinse booster, thermostatically controlled. Provides 35 degree to 40 degree temperature rinse of final rinse water in a minute cycle. Two sizes available: 5KW for Universal Models "W", "B", "D", "HD", "HDC", "U", "M", "E", "S", "C-38", "C-48", and "GW". 10KW for Universal Models "O", "V", "K", "J-2", "R", and "MM".

Gas burners or electric heat for wash and rinse tanks. Thermostats for steam, gas or electric heat control in wash and rinse tanks. Steam and electric final rinse boosters. Steam and hot water mixing valves for final rinse. Thermometers. Timed wash and rinse control. Hoods, cowl and vents for steam exhaust systems. Stainless steel tank bottom in galvanized machines. Swing-Wash. Vacuum breakers. Auxiliary overflows. All are available as extra equipment.



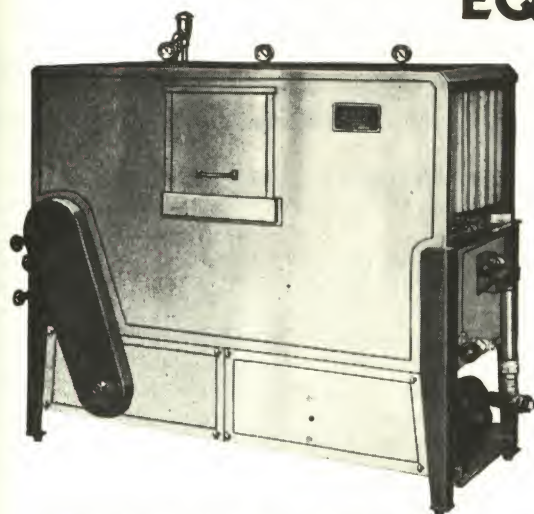
UNIVERSAL SWING-WASH* -

50% better dishwashing with Universal Swing-Wash. Basket of dishes swings back and forth through power wash spray—cleans from every possible angle—reaches every square inch of dish surface. Operated by water power. Swing-Wash* can be installed in Universal Models "HD", "HDC", "M", and "E".

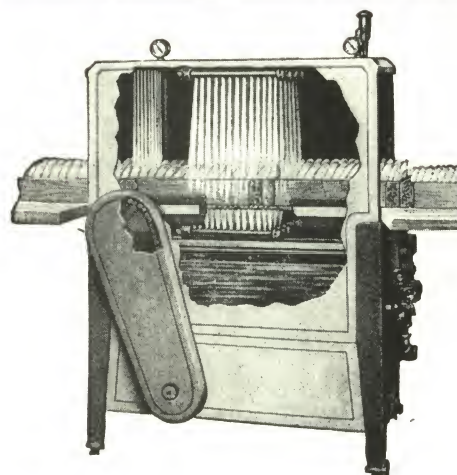
*Patent applied for

EQUIPMENT

Blakeslee Dishwashing Machines

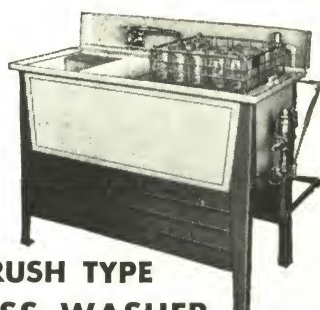


SPECIFICATIONS. Model PC3 Two tank, automatic conveyor type. 4,800 pieces per hour or 300 to 800 persons per meal. Motor 2 H.P. Pump capacity 325 gals. per minute. Wash tank capacity 28 gals. Rinse tank capacity 28 gals. 12 ga. galv. iron or 16 ga. monel or S.S. 64" long x 33" wide. Equipment includes 10—20" racks. Shpg. Wt. approx. 1700 lbs.



SPECIFICATIONS. Model EC3 Single tank, automatic conveyor type. 3000 pieces per hour or 150 to 400 persons per meal. Motor 1 H.P. Pump capacity 180 gals. per minute. Wash tank capacity 38 gals. 12 ga. galv. iron or 16 ga. monel or S.S. 42" long x 33" wide. Equipment includes 6—20" racks. Shpg. Wt. approx. 1000 lbs.

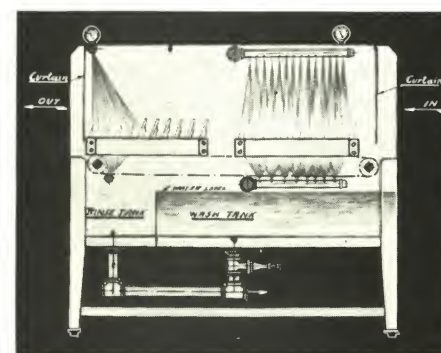
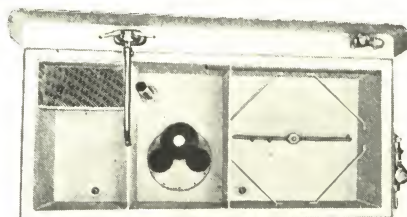
(Information gladly sent upon request.)



Blakeslee glass washing machines are designed for scrubbing and polishing all types of glassware. Three revolving brushes quickly make glasses sparklingly clean.

BRUSH TYPE GLASS WASHER

• Model GW3 brush type Glasswashing Machine is designed for scrubbing and polishing all types of glasses. Three revolving brushes in the wash tank (see illustration below) thoroughly wash the inside and outside of every glass. This action quickly removes finger prints, water spots, lipstick, etc. The operator places two glasses at a time over the two outside brushes which scrub and polish the inside of each glass. The large center brush simultaneously scrubs and polishes the outside of each glass. Glasses are stacked in a basket following the washing operation. When the basket has been filled, the top of the rinse compartment which serves as a basket rest, is slid over the wash compartment. The rack is lowered into the rinse compartment and subjected to a fresh-water rinse spray at a recommended temperature of 180° or over. The Model GW3 Glasswasher is also equipped with a pre-wash which eliminates pollution of the wash water by the removal of all residue, prior to washing.

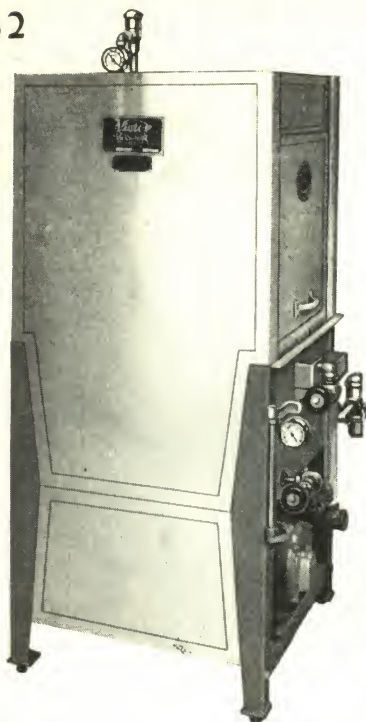


SPECIFICATIONS. Model M3 Single tank, separated rinse, conveyor type. 3750 pieces per hour or 250 to 500 persons per meal. Motor 2 H.P. Pump capacity 300 gals. per minute. Wash tank capacity 38 gals. 12 ga. galv. iron or 16 ga. monel or S.S. 54" long x 33" wide. Equip. includes 10—20" x 20" racks. Shpg. Wt. approx. 1600 lbs.

SPECIFICATIONS. Model SC-3 Two tank, automatic conveyor type. 6,000 pieces per hour or 500 to 1200 persons per meal. Motor 3 H.P. Pump capacity 425 gals. per minute. Wash tank capacity 35 gals. Rinse tank capacity 35 gals. 12 ga. galv. iron or 16 ga. monel floor S.S. 80" long x 33" wide. Equipment includes 12—20" x 20" racks. Shpg. Wt. approx. 2000 lbs.

EQUIPMENT

DOOR TYPE WASHERS



Models B3 and BC3

SPECIFICATIONS. 900 pieces per hour or 50 to 100 persons per meal. Pump capacity 90 gals. per minute. Wash tank capacity 15 gals. Motor $\frac{1}{2}$ H.P. Tank and hood constructed of 12 ga. galv. iron or 16 ga. monel or S.S. 24" long x 24" wide. 4—18" x 18" racks. Shpg. Wt. approx. 550 lbs.

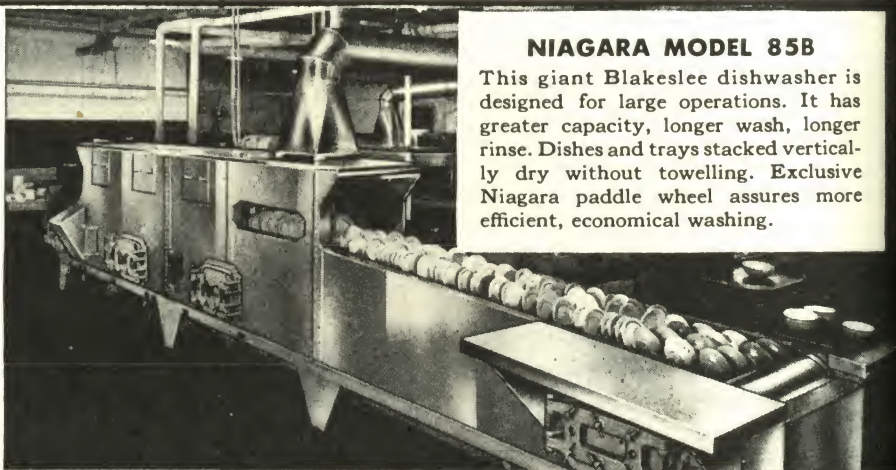
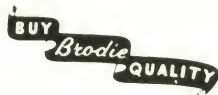
Models D3 and DC3

SPECIFICATIONS. Models D3 and DC3 1250 pieces per hour or 75 to 150 persons per meal. Motor $\frac{3}{4}$ H.P. Pump capacity 140 gals. Wash tank capacity 18 gals. 12 ga. galv. iron or 16 ga. monel or S.S. 26 $\frac{1}{2}$ " long x 26 $\frac{1}{2}$ " wide. Equipment includes 6—20" x 20" racks. Shpg. Wt. approx. 800 lbs.

Models B3 and BC3 Victor Dishwashing Machines are equipped with upper and lower wash and rinse sprays.

Through this arrangement, the water is directed onto the dishes from above and below, assuring the same thorough washing and rinsing as a large machine. Model B3 (illustrated) is equipped with doors on opposite sides for installation along a straight wall. The doors on Model BC3 are on adjacent sides for corner installation. With this one difference, these dishwashing machines are identical. All parts that are likely to require attention in years to come are located on the outside of the machine where they are easily accessible. The pump on the Models B3 and BC3 machines is driven by means of a V-belt drive, from the $\frac{1}{2}$ H.P. motor. Thus the motor is easily replaced if, in years to come, any motor repairs become necessary.

**A model for
every operation**

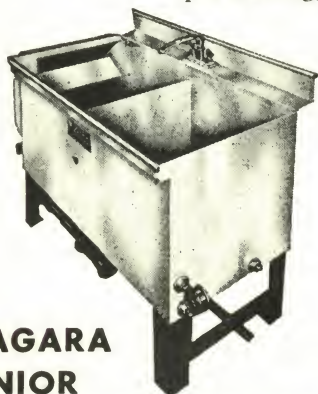


NIAGARA MODEL 85B

This giant Blakeslee dishwasher is designed for large operations. It has greater capacity, longer wash, longer rinse. Dishes and trays stacked vertically dry without towelling. Exclusive Niagara paddle wheel assures more efficient, economical washing.

*Write for Detailed
Descriptive Literature*

Design: Dishwashing Machine shall be of the two tank type designed so that it can be used as a two compartment sink for pot and pan washing, etc. when not being used as a Dishwashing Machine.



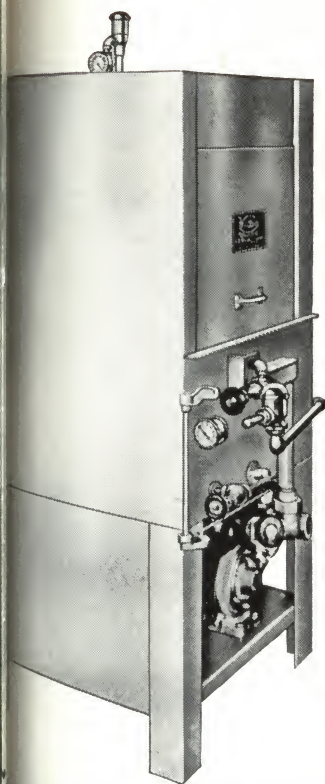
**NIAGARA
JUNIOR
SINK-TYPE DISHWASHER**

Wash and rinse compartments shall be heated by separate steam injectors or gas burners or electric heating elements as specified so that proper temperatures can be maintained in the respective tanks at all times. A swinging faucet providing means for mixing hot and cold water for filling and replenishing the wash and rinse tanks shall be furnished. Wash tank capacity 14 gallons. Rinse tank capacity 21 gallons. Dishwasher shall be constructed of 12 ga. galvanized iron or 16 ga. stainless steel as specified.

Dimensions: Overall length 52". Length between dish tables 38 $\frac{1}{4}$ ". 25 $\frac{1}{2}$ " wide and shall have a table height or working level of 34".

Equipment: Dishwasher shall be complete with motor, electrical switch, steam injectors or gas burners (electric heating elements supplied at extra cost when specified), wash and rinse tank thermometers, swinging faucet with means for mixing hot and cold water, 2 dish, 1 silver, 1 glass and 1 cup rack, also hook for handling glass racks and frame or cradle for handling cup racks. When specified, thermostatic temperature controls furnished for wash and rinse tanks at additional cost.

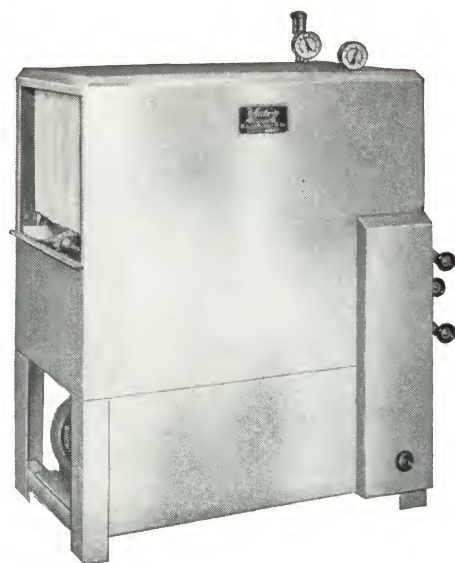
Shipping Weight: Domestic shipping weight approximately 450 lbs. Export shipping weight approximately 600 lbs.



Left—Model B-3 door type dishwashing machine. Single tank with upper and lower wash and rinse sprays. All Blakeslee door type dishwashing machines are equipped with timed final rinse valves which save valuable hot water and prevent excessive dilution of wash water.

Blakeslee dishwashing machines are available in many sizes to meet every kitchen requirement. The many exclusive Blakeslee features make them the most outstanding performers and money savers on the market. All Blakeslee-Built machines are equipped with flow control valves to regulate the flow of final rinse water regardless of city water pressure. This feature makes possible tremendous savings in costly 180° final rinse water.

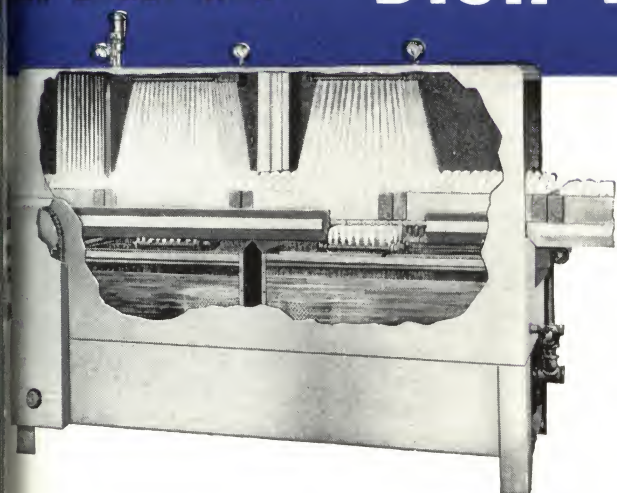
Request detailed literature on various available models. We will gladly recommend the machine best adapted to your particular requirements.



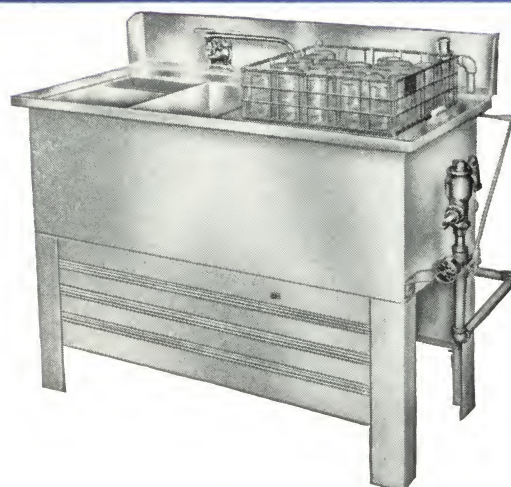
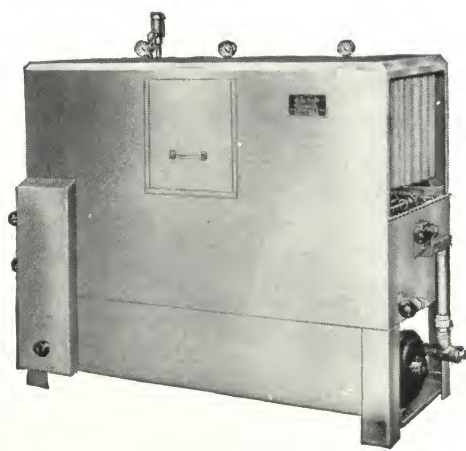
Above—Model EC-3 Automatic Conveyor type dishwashing machine. Single tank with upper and lower wash and rinse sprays. The Conveyor automatically carries dish racks through washing and rinsing operations. The dishes are subjected to wash water that is sprayed over the dishes at the rate of 215 gallons per minute.

**We costly man hours
and assure sanitary-
dish dishes with—**

BLAKESLEE DISH WASHING MACHINES



Above—Phantom view illustration of Model PC-3 in operation. Two tank, Conveyor type dishwashing machine. Complete separation between the wash and rinse waters and 2" air space between the wash and rinse tanks. Rinse is maintained at 180° or over for greatest sterilization and to heat dishes so they drain and dry without expensive hand towelling.

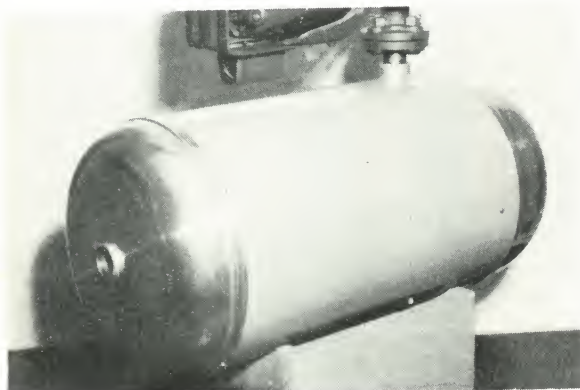


Above—Model GW-3 brush type glass washer scrubs and polishes all types of glasses. Three revolving brushes scrub and polish both inside and outside of glasses removing fingerprints, lipstick, etc. Built with prewash compartment and separate rinse tank. Rinse spray subjects glasses to 180° final rinse assuring quick drying and sterilization.

Left—Model PC3 is smallest two tank conveyor type Dishwashing Machine manufactured. Where space and funds permit a two tank machine should always be considered in preference to a single tank machine.

EQUIPMENT

ELECTRIC BOOSTER HEATERS



HOT WATER FOR SANITATION

Coates Electric Booster Water Heater is designed to add 40 degrees F. to standard domestic hot water of 140 degrees F. It will furnish a continuous or intermittent supply of hot water for rinse water purposes complying with National, State and City sanitation requirements. Especially valuable for use in all types of kitchens and public food handling and drinking places.

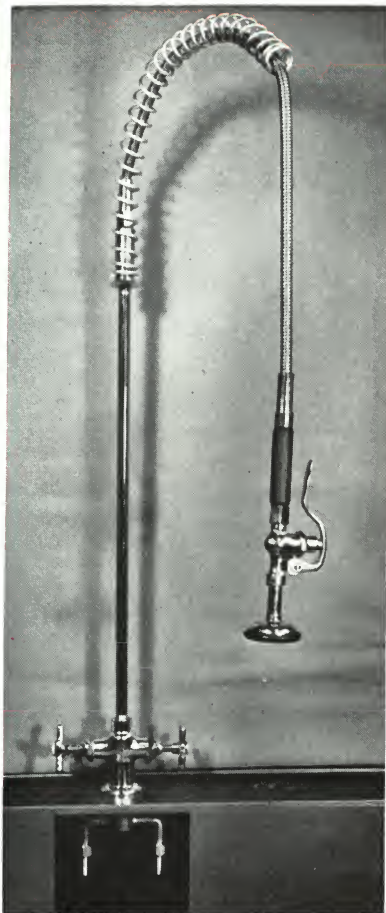
MODEL REQUIREMENTS FOR KW RATING AND POWER FACILITIES

SINGLE PHASE						
KW	BTU's Per Hr.	CAT. NO.		G.P.H. 40° F. Rise	Wt.	Cu. Ft. Crated
		208V	230V			
3	10,728	1203K	1223K	27	45	2
6	20,472	1206K	1226K	54	45	2
9	30,708	1209K	1229K	81	80	2.5
12	40,900	12012K	12212K	108	150	4.5
16	54,700	12016K	12216K	144	160	4.5
20	68,240	12020K	12220K	180	170	4.5
24	82,000	12024K	12224K	216	175	4.5
28	95,600	12028K	12228K	252	180	4.5

THREE PHASE						
KW	BTU's Per Hr.	CAT. NO.		G.P.H. 40° F. Rise	Wt.	Cu. Ft. Crated
		208V	230V			
9	30,708	3209K	3229K	81	80	2.5
12	40,900	32012K	32212K	108	150	4.5
16	54,700	32016K	32216K	144	160	4.5
20	68,240	32020K	32220K	180	170	4.5
24	82,000	32024K	32224K	216	175	4.5
28	95,600	32028K	32228K	252	180	4.5

All Coates Electric Boosters
carry U. L. Seal of Approval.

BLAKESLEE	B-3 BC-3 CW-3 D-3 DC-3 DT-3	70	15-25	1209K	1229K	3209K	3229K	81	80	2.5
	EC-3	140	15-25	12016K	12216K	32016K	32216K	144	160	4.5
	M-3	200	15-25	12024K	12224K	32024K	32224K	216	175	4.5
	PC-3	250	15-25	12028K	12228K	32028K	32228K	252	180	4.5
	SC-3	275	15-25	12035K	12235K	32035K	32235K	315	200	5.0
	WC-3	300	15-25	12035K	12235K	32035K	32235K	315	200	5.0
UNIVERSAL	B	25	30		1223K			27	80	2.0
	H HD	40	30	1206K	1226K	3206K	3226K	54	45	2.0
	T-2 T-3 U O M E	60 80 60 75 60 60	30	1209K	1229K	3209K	3229K	81	80	2.5
	R F	100	30	12012K	12212K	32012K	32212K	108	150	4.5
	L	125	30	12016K	12216K	32016K	32216K	144	160	4.5
	Y	75	30	1209K	1229K	3209K	3229K	81	80	2.5
	J MM N	100	30	12012K	12212K	32012K	32212K	108	150	4.5
	A	125	30	12016K	12216K	32016K	32216K	144	160	4.5
	A-4	175	30	12020K	12220K	32020K	32220K	180	175	4.5



B-113 Pre-Rinse Unit

A complete Pre-rinse assembly with the necessary combination mixing faucet which enables the user to obtain the correct water temperature. The deck type faucet has under-sink $\frac{1}{4}$ " IPS tailpiece connections on 4" centers. The spring-action type gooseneck on this unit gives the user a wide range of coverage. Unit is approximately 40" high—has an overhang of about 15". In normal position the spray valve hangs approximately 31" below the top of the gooseneck spring.

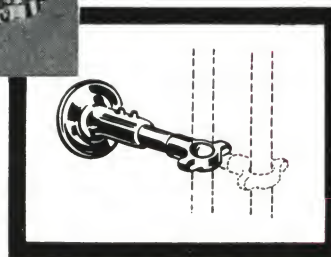
NOTE: See reverse side for specifications.

Spray dishes in racks ready for dishwasher.



Remove excess waste quickly and efficiently and ensure the lowest possible bacteria count on the dishes.

Saves on detergents, labor, and dishwashing costs.



B-109 Wall Bracket

A must on all gooseneck units—adjustable from $7\frac{1}{2}$ " to $31\frac{1}{2}$ "—wall to center of clamp, by cutting off extra length of nipple.

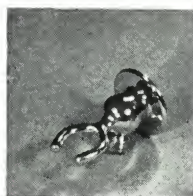
Longer lengths on request.



B-100 Pre-Rinse Spray With Flexible Stainless Steel Hose

Highly adaptable, well constructed and versatile spray designed especially for heavy duty use in industrial kitchens. Unit consists of an automatic shut-off valve with sprayhead which furnishes a high-pressure spray when the handle is pressed down and shuts off when the handle is released. Unit ordinarily furnished with a three foot polished flexible stainless steel hose and a $\frac{1}{2}$ " IPS male inlet. *Any length hose can be supplied upon request.* When specified, the following adapters may be had in place of the $\frac{1}{2}$ " IPS male adapter normally furnished.

- | | |
|-------------------------------|-------------------------------|
| a. $\frac{1}{2}$ " IPS female | d. $\frac{3}{4}$ " IPS male |
| b. $\frac{3}{8}$ " IPS male | e. $\frac{3}{4}$ " IPS female |
| c. $\frac{3}{8}$ " IPS female | f. Garden hose female |



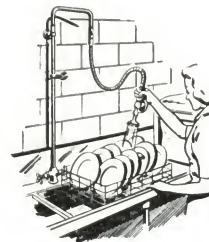
B-104 Wall Hook-Outlet

To Hang Hose out of way when not in use.



This chromium plated wall hook-outlet furnishes a neat and sanitary method of connecting the hose to the water line and also allows the hose to be placed out of the way when not in use. Supplied with a $\frac{3}{8}$ " IPS Female inlet.

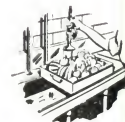
Pre-Rinsing saves tedious, time consuming and costly hand-scraping. Insures the lowest possible bacteria count.



Rack your dishes as usual ready for the dish washer. Spray them all at once easily, efficiently and economically.

Unit may also be used for a variety of other purposes. Some are shown below:

1. Spraying fresh vegetables



2. Rinsing stock pots



3. Cleaning the interior of your dishwashing machine



4. Cleaning refuse receptacles

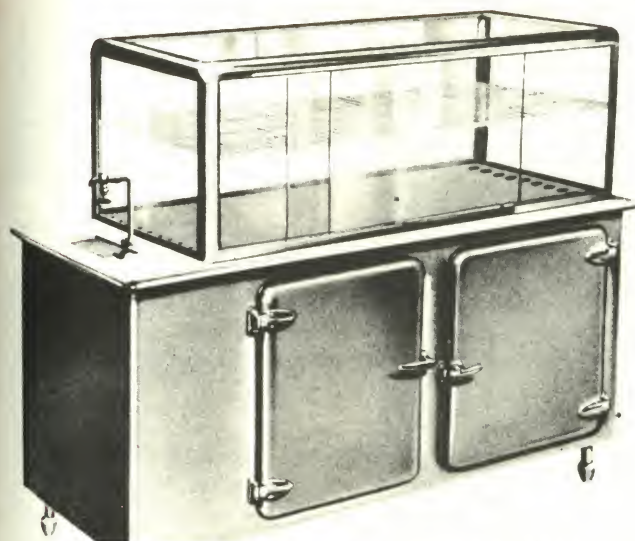


5. Cleaning pots and pans



6. Final sterilizing rinse where a dishwashing machine is not available





REFRIGERATED ISLAND DISPLAY CASE

Stainless steel exterior and interior with under-body constructed of angle and 18-gauge galvanized. Top and glass frame of heavy 18-gauge stainless steel. Adjustable feet assure firm installation. High shelves are adjustable in the upper and lower compartments. Lower compartment is insulated with 2-inch fiberglass insulation, refrigerated by blower coil. All units have solid doors with rounded corners below, glass sliding doors above.

704 D-W-SC 4-foot Island Display Case has one door below on both sides with 3-foot glass display above, and Fillglass faucet, delivering 8 gal. of 40° F water per hour. Refrigerated by blower coil and 1/4 H.P. compressor.

705 D-W-SC 5-foot Island Display Case has two doors below on both sides with 4-foot glass display above. A Fillglass faucet is located at one end, delivering 8 gal. 40° F water per hour. Refrigerated by blower coil and 1/4 H.P. compressor.

706 R-D 6-foot Island Display Case has two doors below on both sides, full-length glass display above, refrigerated by blower coil.

706 D-W-SC 6-foot Island Display Case has two doors below on both sides with 5-foot glass display above. A Fillglass faucet is located at one end delivering 15 gal. 40° F

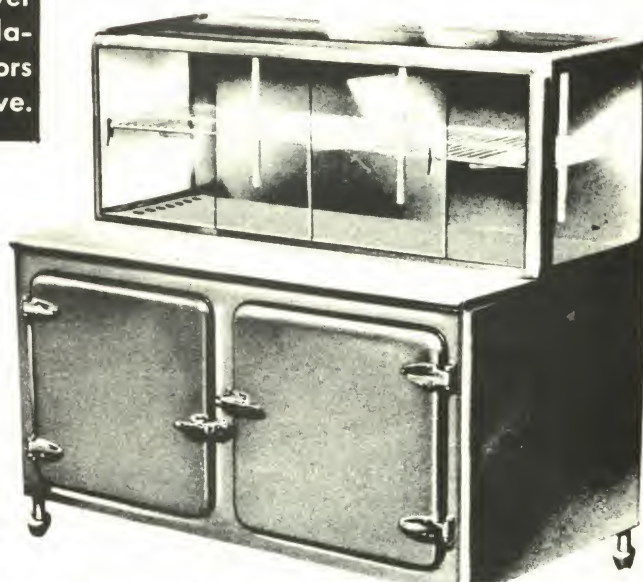
604 R 4-foot Wall-type Display Case has two doors below and full-length glass display above, refrigerated by blower coil.

604 SC 4-foot Wall-type Display Case has one door below and full-length glass display above, refrigerated by blower coil and 1/4 H.P. compressor.

605 R 5-foot Wall-type Display Case has two doors below and full-length glass display above, refrigerated by blower coil.

606 SC 6-foot Wall-type Display Case has two doors below and full-length glass display above, refrigerated by blower coil and 1/3 H.P. compressor.

BUY *Brodie* QUALITY



REFRIGERATED WALL-TYPE DISPLAY CASE

DIMENSIONS—ISLAND DISPLAY CASES
33 inches wide, 38 inches working height, 60 inches high over all. Length as may be selected.

DIMENSIONS—WALL-TYPE DISPLAY CASES
33 inches wide, 34 inches working height, 56 inches high over all. Length as may be selected.

EQUIPMENT

► DISPLAY CASES

► PLASTIC

Crystal Clear and unbreakable in ordinary service. NEW Heavy guage—TOUGH—SHOCK ABSORBING, TEMPERATURE and MOISTURE RESISTING. Will not warp, age or discolor. A moist cloth keeps it bright and attractive.

► BASE and TOP

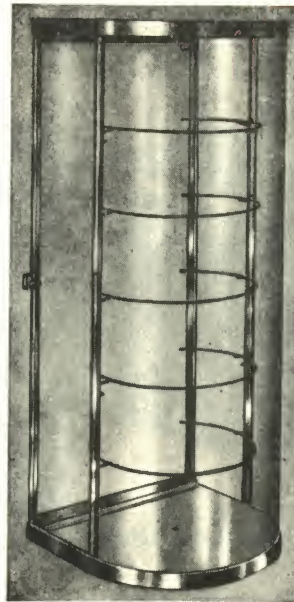
Sturdy black plastic with SPECIAL FLANGE, where black plastic meets the clear plastic, to help carry crumbs to center as they fall.

► RACK

Attractive chrome plated steel. NEW STREAMLINED plate holders allow plates to be removed quickly and safely. Easily removed for thorough cleaning.

► CIRCULATION

An adequate BOTTOM-TO-TOP circulation allows for varying temperature and humidity changes in the case.



NO. 2 CASE

For installation requiring maximum capacity of individual servings. Capacity—8 cuts of pie. Size—8½ x 8½ x 28½ in. Shipping weight—15½ lbs.

NO. 4 CASE

A suitable model where a display of full pies or other plate foods is desired.

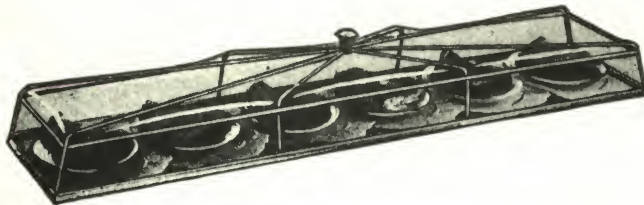
Capacity—6 full pies. Size—11½ x 11½ x 28½ in. Shipping weight—20 lbs.

NO. 5 CASE

AN ECONOMICAL MODEL

Only 21¼" High—Better visibility for operator when case is placed on usual height counter. Capacity—6 cuts. Size 8½ x 8½ x 21¼. Shipping weight 10½ lbs.

For Durability...

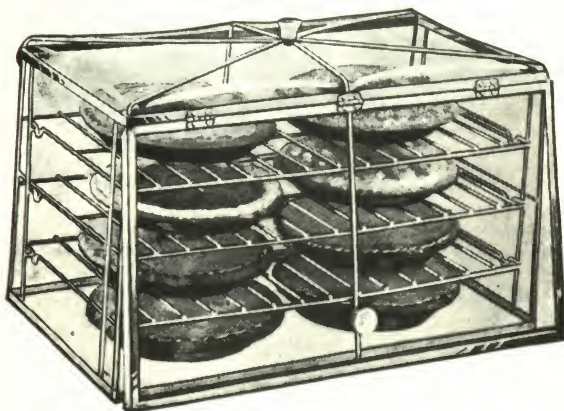


Model 2's

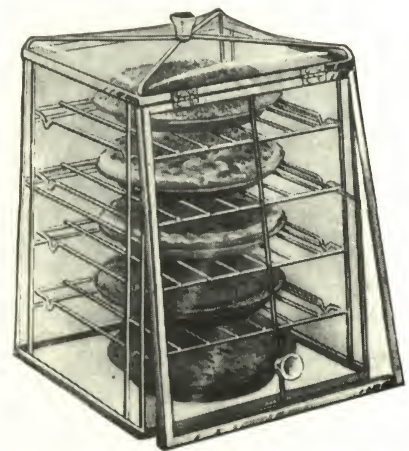
Manufactured in two sizes for front or back counter display. Model 2A covers six pieces of cut pie on 6" plates or 5 pieces on 7" plates. Model 2B covers three whole pies on 9" or 10" plates.

Model 2A—Cut Pie Display. 8x36x2" high. Shipping weight 4 lbs.

Model 2B—Whole Pie Display. 10½x31x3" high. Shipping weight 4 lbs.



Model No. 10-D—Displays ten whole pies. Its removable shelves allow space for high cakes and pastries as well. Shelf cross wires spaced 1½ in. apart. This unit readily adaptable for cut-pie display. Size 12x22x17½ in. high.



Model No. 10-F—Displays five whole pies. Its removable shelves allow space for high cakes and pastries as well. Shelf cross wires spaced 1½ in. apart. Size 12½x12½x17½ in. high.

EQUIPMENT

Offer Your Profit Making Items

in all their oven-freshness or garden-crispness. Display pies, cakes, salads and desserts to attract the eye of every customer entering your establishment. Use the merchandising plan of America's most successful restaurant men—merchandise your foods by rotation and proper display.



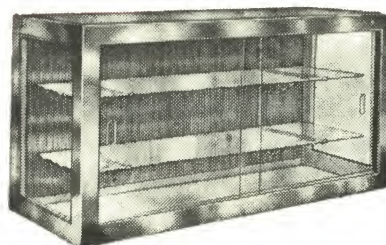
Lo Boy Display Case

No. 52—For cut pies, and gives full vision display and screens from view the inside of counter. Glass with rounded edges to prevent chipping. Has obscure glass bottom. All metal parts are chrome plated and will not rust, tarnish, or corrode. Equipped with ratchet type clamp, easily attached to counter. May be adjusted to any position. Inside measurements—length 37 in., depth 8 1/4 in., height 4 1/2 in.



Hi Boy Display Case

No. 50—Same specifications as No. 52 Lo Boy. To be used in crowded quarters. Will not interfere with the activity of the waitress or freedom of the customer. Pie case stands on patented high brackets which hold it 10 1/2 inches above the counter.



Display Covers

No. 70—Wooden frame, cleated and glued together, covered with highly polished stainless steel channels. Top and sides heavy crystal glass throughout. Inside back of case covered with chrome-plated corrugated metal. Adjustable chrome-plated arms and brackets, allowing easy adjustments for two glass shelves. Dimensions 36 inches long, 18 inches high, 12 inches deep.

SELF CONTAINED PIE and SALAD DISPLAY CASE

JUST PLUG IT IN....

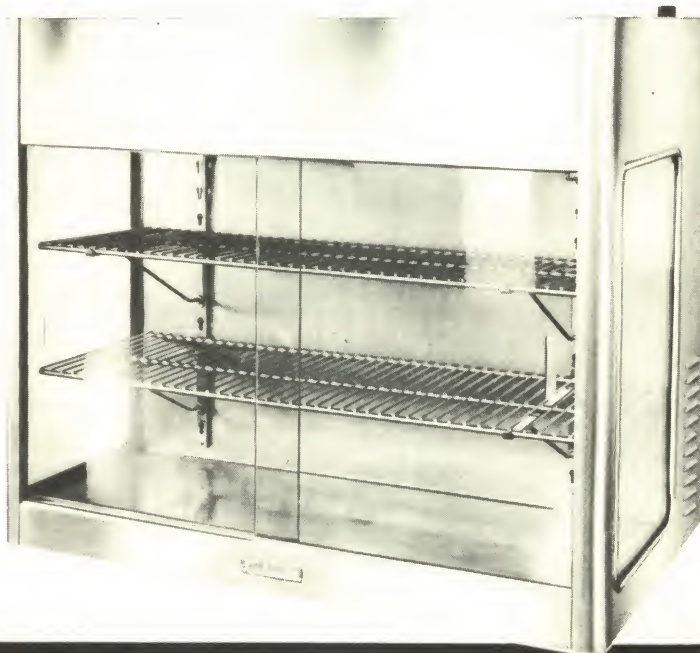
SET IT ANY WHERE OR HANG IT
ON THE WALL.

SPECIFICATIONS

Dimensions: Outside
Length 36" - Height 30" - Depth 22"
Inside
Length 33" - Height 24" - Depth 12"

Stainless Steel inside and outside
Hermetic sealed unit—No Fan
12" Deep Shelves

Weight 175 lbs. - Shipping Weight 200 lbs.



RESTAURANT AND

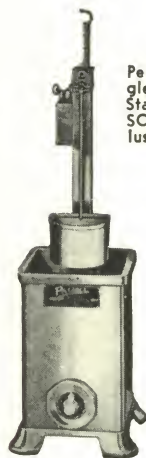
Brodie's Inc.

HOTEL SUPPLIES

EQUIPMENT

the only "Perfect" egg boiler . . .

The Perfect
AUTOMATIC
EGG
TIMER
POACHER
BOILER



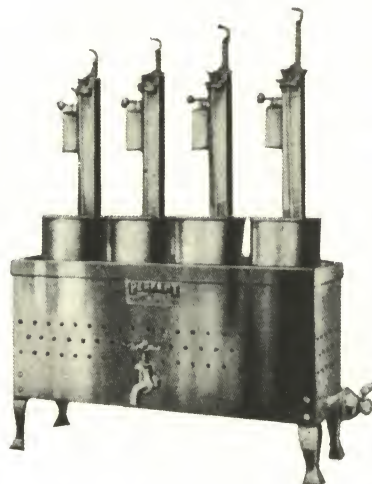
SINGLE UNIT

Perfect Streamlined "Single Unit" Egg Boiler with Standard Timer. A LIGHT SOCKET APPLIANCE (illustrated at left.)

Furnished in stainless steel jacket only. Boiler is made of one piece, no solder or seams. For electric, steam or gas heating. Six egg capacity per basket. Counter space—8½" x 8½". Overall height with indicator extended 28¾". . . for 110 or 220 volt. Electric Thermo-Control optional. 1,000 watt element. Plugs into any outlet box.

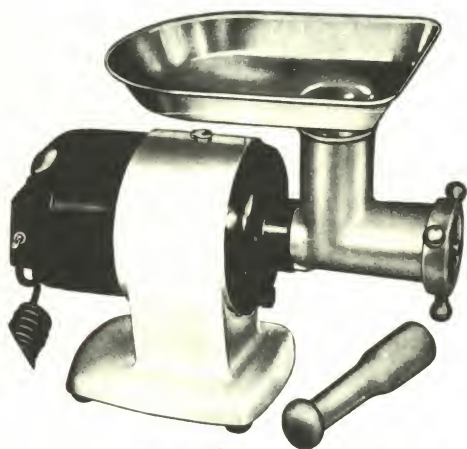
"Perfect" Standard Gas Egg Boiler

Economical where gas is available. Made in sizes 2 to 4 buckets. Capacity 6 eggs per basket. Tank is made of Stainless Steel, furnished with Standard timers, bar burner, air mixer and drain outlet. Gas cock and legs are optional. Legs are recommended on tank for best combustion results. Standard equipment in many food serving establishments in all parts of the World for more than half a Century.



DOUBLE UNIT

"Perfect" Streamlined Double Unit Egg Boiler with Standard Timer. (illustrated above.) Furnished stainless steel jacket only. One piece tank. No solder or seams . . . sizes from 2 to 4 buckets for electric, steam or gas heat. Capacity six eggs to basket. For 110 or 220 volt. Electric-Thermo-control optional. 2,000 watt "Longer Life" power element furnished, or 1100 watt to plug into any outlet box on Double Unit Size. In ordering, state which is desired.

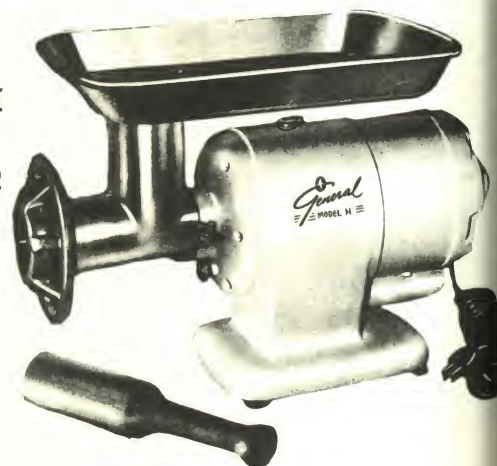


MODEL D

ELECTRIC MEAT CHOPPER

Handsome white porcelain body, both ends in black give handsome, modern finish. Equipped with visible oil gauge for easy and accurate checking of oil supply. Has a triple tinned feeding tray and a hardwood meat feeder for safer, easier, and faster operation. 3/16" plate and knife. Extra 1/8" plate and knife. Weight 57 lbs. SIZE: length overall 19" Width 7" Height 14"

MODEL H ELECTRIC FOOD CHOPPER



POWERED . By a ½ H.P. alternating current motor — 110 volts — 60 cycles — equipped with thermal overload switch to protect the motor. A built in toggle switch and 8 ft. electric cord.

CAPACITY . 7 to 10 lbs. per minute.

FINISH . . . Gleaming white porcelain. Chopper head and tray triple tinned for maximum protection.

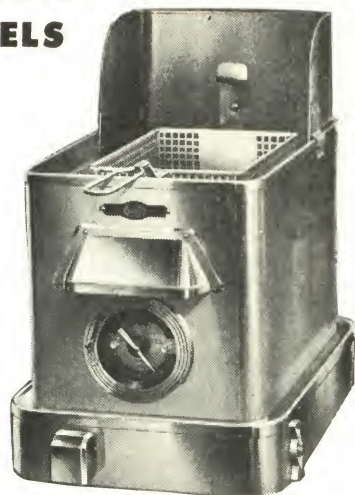
EQUIPPED . With visible oil gauge for easy and accurate checking of oil supply — A large (10"x16") feeding tray and a hardwood meat feeder for safer, easier and faster operation. 3/16" alloy steel plate and knife. Extra 1/8" alloy steel plate and knife.

WEIGHT . . . 64 lbs. net — 72 lbs. packed.

SIZE Length overall 19½" — width 7" — height 14".

WELLS FRYERS

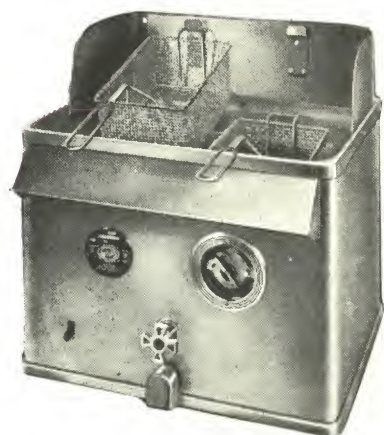
ELECTRIC MODELS



Type F30-DW Counter Fryer
With Front Drain

Finished in chrome plated steel. Fat capacity 12 lbs. or $1\frac{1}{2}$ gals. 3000 watts and 230 or 208 volts, A.C. Complete with baskets and splash guard. 14.5 lbs. of french fries per hour.

Size: 12" x 17 $\frac{1}{4}$ "; height 13 and $\frac{3}{4}$ ".



Wells Counter Fryer F71DW

Finished in chrome plated steel. Fat capacity 25 lbs. Comes complete with two baskets, 6 $\frac{1}{2}$ " x 9", 5" deep. 20 $\frac{1}{2}$ " wide, 15 $\frac{1}{4}$ " deep and 16" high.

Volts: 208 or 230 a.c.

S 71 CONVERSION STAND

This durable stainless steel stand is available to convert the F71DW to a stationary floor type fryer.

FRYER

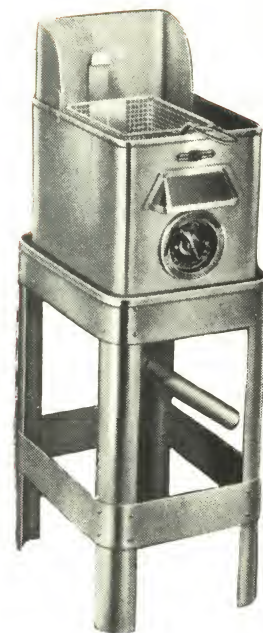
Type F30-D

With Swing-Spout Drain,
With or Without Stand

Except for the addition of the swing-spout 1" drain valve and stand, this Wells Fryer is the same as that shown to the left. Comes with or without the chromium steel stand. Fryer may be used on back counter by drilling a hole in the counter to accommodate the drain. 12 lbs. fat. Chromium-plated steel. Safety Thermostat. Ship. wt., with drain valve and swing spout, 37 lbs.

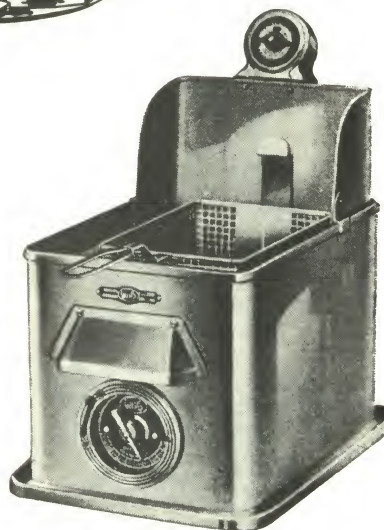
Type F30-D-230, 230 v., 3000 watts

Type F30-D-208, 208 v., 3000 watts
(D.C. on Request)



Delicious

FRIED FOODS



Wells Fryer, Type F-30

Capacity of above fryer, 14.5 lbs. of French fries per hr. 12 lbs. fat. Chromium-plated steel. Space required, 12"x17". Ship. wt., 33 lbs.

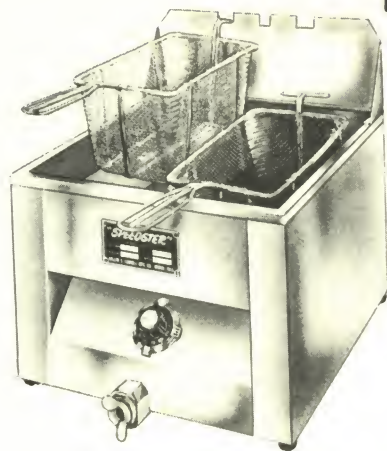
Type 59-F30-230 230 v., 3000 watts

Type 59-F30-208 208 v., 3000 watts
(D.C. on Request)

Type F-1 Timer

Can be attached to any Wells Fryer. No wiring needed. A twist of the dial sets the timer for desired frying time. Bell rings when food is done.

EQUIPMENT

**25 LB. CAPACITY COUNTER FRYER**

EF-25C Speedster Counter Fryer. Automatic Temperature Control. Same as EF-20C except----- Fat capacity, 25 lbs. 16 1/8' wide x 18 3/4' deep x 11 1/2' to top of kettle, 17 1/2' high to top of splash back. 5,500 watts.

20 LB. CAPACITY COUNTER FRYER

EF-20C (Not illustrated) Speedster Counter fryer Automatic Temperature Control. Each unit has 5,500 watt tubular heating element. For 230 v. A.C. current. 15' wide x 18 3/4' deep x 11 1/2' to top of kettle (17 1/2' high to splash back).

**Electrical Data and Dimensions
Model No. 5 Counter Fryer**

Connected Load—4800 watts
Voltage—236V AC only, 208V AC only
Fat Capacity—15 pounds
Overall Size—15 1/2" x 20 1/2" x 14 3/4" high
11" minimum height to kettle rim.
Kettle Dimensions—cooking well 11 3/4" x 12 3/4" x 5 1/2"
overflow 14 1/4" x 15 1/4"
Installed Weight—40 lbs.
Shipping Weight—55 lbs.

Model 5. Electric Automatic Counter Model. Low cost, compact frying unit for quick, convenient fried food service in establishments where space is limited.



HC-40

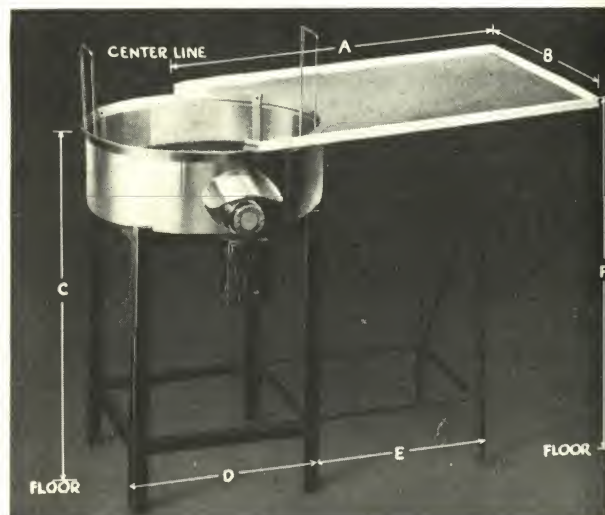
FAT FILTERS

Features: Filter to clarify and purify fats. Unit mounted on casters for portability. Equipped with compressor, flex. hose and pipe, cord and switch. Manufactured by Sparkler Mfg. Co.

Size: Height 29", diameter 21". Shipping weight 140 lbs.

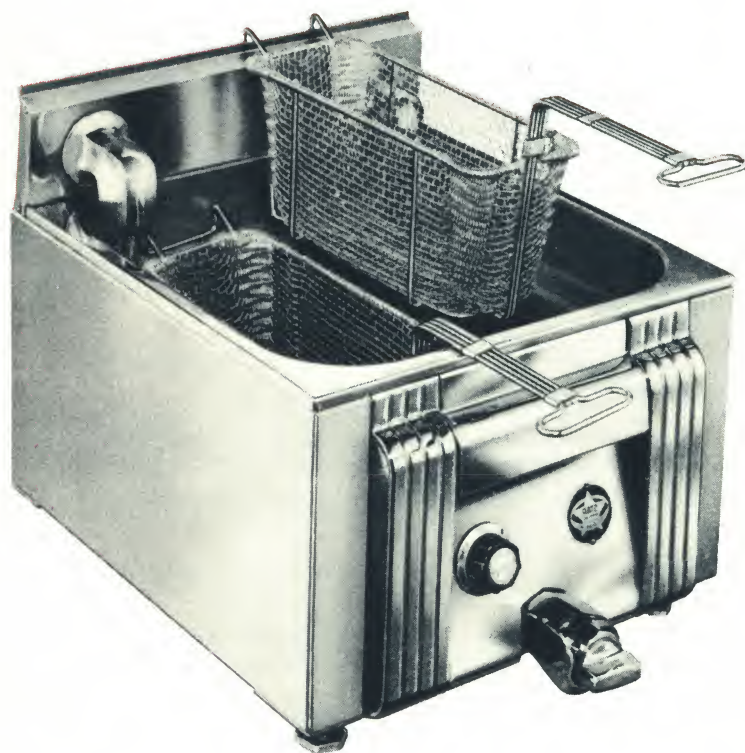
Production: Filter 40 lbs. of fat in 4-5 minutes.

Electrical data: 1/4 H.P. motor compressor. A plug-in appliance.

**Doughnut Kettle****SPECIFICATIONS:**

Single-Heater Model—Fat capacity 72 lbs. filled to a depth of 5 1/2 inches. Total depth 8 1/2 inches. Heating element is metal clad. No exposed coils. Nickel finish. Average heating time, 70° to 400°, 34 mm. Production rate 85 doz. per hour.

write us for full information



Star Fryer

Model 5. Electric Automatic Counter Model. Low cost, compact frying unit for quick, convenient fried food service in establishments where space is limited.



STAR MANUFACTURING COMPANY • SAINT LOUIS 20, MISSOURI

DIVISION OF HERCULES STEEL PRODUCTS CORPORATION

Features of the STAR Model No. 5 ELECTRIC COUNTER FRYER

PERFORMANCE. New heating method, using both immersion and external elements, resulting in:

1. Quick preheating due to large heated surface in contact with the fat.
2. Longer element life due to low element wire surface temperature.
3. High wattage that gives speed and capacity.

AUTOMATIC HEAT CONTROL. Dependable Robertshaw thermostat enables selection of correct frying temperature. Saves fat by preventing burning or excessive fat absorption by foods. Thermal bulb protected from abuse by being mounted on outside of kettle wall.

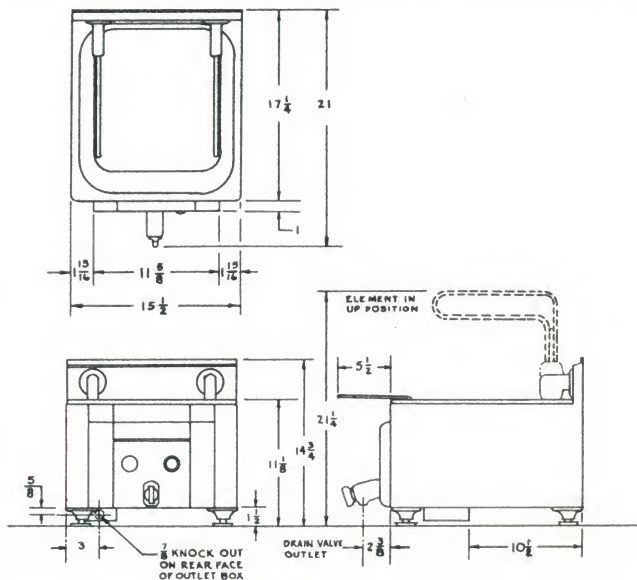
CAPACITY. One-piece drawn steel kettle holds 15 pounds of fat and has exceptionally large overflow capacity.

EASY TO INSTALL. Completely finished body, compactly designed to enable installation in most convenient location. Adjustable glide feet for adjusting height to match your other counter equipment.

EASY TO CLEAN. Swing out elements, leave only one-piece drawn steel kettle for ease of cleaning. No crevices or rough joints to catch particles of food and waste. Thermostat dial protected by recessed chrome plated panel. Stainless steel and chrome body resists tarnishing and corrosion.

DURABLE BASKETS. Light-weight heavy-duty retinned twin baskets. Single basket available at slight additional cost.

STURDY CONSTRUCTION. (1) Heavy-duty stainless steel and chrome body. (2) Stainless steel back splash and basket hanger. (3) Heavy gauge one piece drawn steel kettle. (4) Large chrome plated drain valve. (5) Adjustable Robertshaw thermostat. (6) Recessed chrome plated control panel. (7) Long life tubular imbedded-type immersion elements. (8) Adjustable glide feet.



SA No. CS129

Electrical Data And Dimensions

Listed by Underwriters
Laboratories, Inc.

Model #5 Counter

Connected Load—4800 v

Voltage—236V AC only
208V AC only

Fat Capacity—15 pounds

Overall Size—15 1/2" x 20
14 3/4" high, 11" min
height to kettle rim

Kettle dimensions—cooking
well 11 3/4" x 12 3/4" x
overflow 14 1/4" x 15 1/4"

Installed Weight—40 lbs.

Shipping Weight—55 lbs.

Contact factory for special
requirements.

Prices and specifications subject
to change without notice

EQUIPMENT

GAS FRYERS

PITCO
FRIALATOR

Number 14

Capacity about 90 individual servings of general all-purpose frying per hour. Fat container is 14" x 14", holds 45 lbs. 34" high, 16 $\frac{1}{8}$ " wide. Square or twin baskets, regular or fine mesh available. Automatic controls. Has new Pitco burner.



Wolf Fryer

MODEL 2114—21" x 14" Tank, 9 Tubes

72,000 BTU/Hr. Input

64 lb. Fat Capacity

Two baskets—also chip basket

Overall Width 25 $\frac{3}{4}$ ", Depth 29", Height 36 $\frac{1}{2}$ "

Approximate Shipping Weight 200 pounds

Available for Natural and Manufactured Gases.

Also for Liquid Gases Which Are Equipped With

100% Safety Shut-Off Pilots

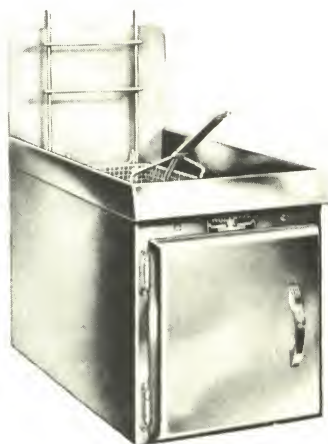
FEATURES:

Larger surge volume prevents overflow.

Smooth lines provide easy cleaning.

Removable crumb tray and basket hanger.

Extra deep tank for volume frying and cold zone.



MODEL #SS-714—Stainless Steel Cabinet

7 $\frac{3}{4}$ " x 14" Tank, 3 Tubes

24,000 BTU/Hr. Input

15 lb. Fat Capacity

Single Basket

Overall Width 11 $\frac{3}{4}$ ", Depth 27", Height 14 $\frac{1}{2}$ "

$\frac{3}{8}$ " Gas Coupling

Approximate shipping weight 85 pounds

Available for Natural and Manufactured Gases.

Also for Liquid Gases Which Are Equipped With

100% Safety Shut-Off Pilots

MODEL 1414—14" x 14" Tank 6 Tubes

39,500 BTU Hr. Input

30 lb. Fat Capacity

Two baskets—also chip basket

Overall Width 19", Depth 27", Height 36 $\frac{1}{2}$ "

Approximate Shipping Weight 135 pounds

Available for Natural and Manufactured Gases.

Also for Liquid Gases Which Are Equipped With

100% Safety Shut-Off Pilots

EQUIPMENT

SODA FOUNTAINS

model 34-50

34" Bobette

Available either remote or self-contained with carbonator or compressor, or both.

new PHILLIPS features

*DRY SODA AND WATER COOLER.

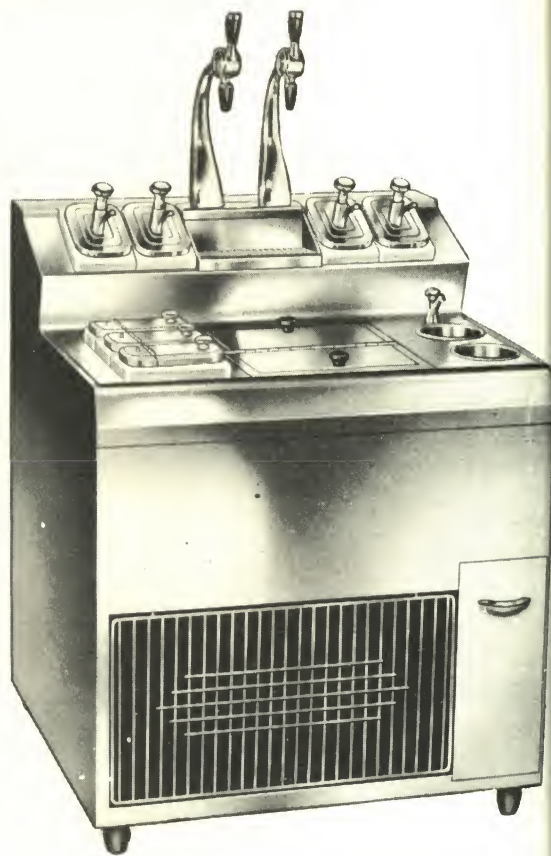
*DUAL REFRIGERATION SYSTEM.

*COLD WALL REFRIGERATION SYSTEM.
(No exposed coils)

*STAINLESS STEEL SYRUP PUMPS EASILY DISMANTLED FOR CLEANING.

*30% INCREASE IN REFRIGERATED STORAGE SPACE.

*18-8 STAINLESS STEEL DRAFT ARM STATION.

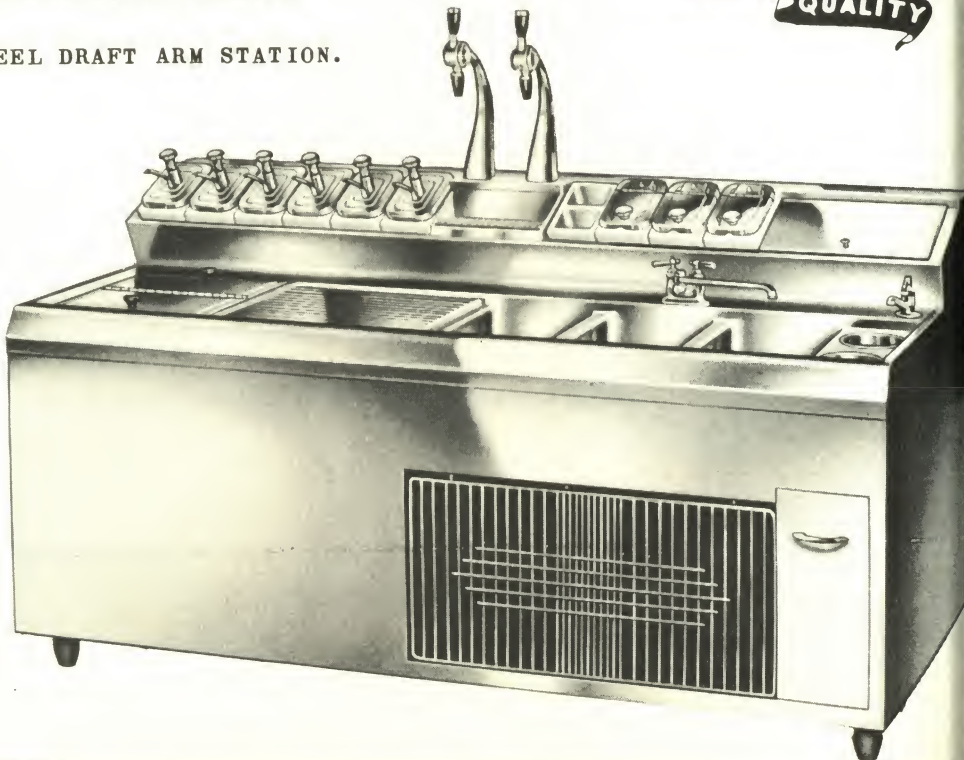


BUY
Brodie
QUALITY

model v 6 c

6 ft.-0" Bobtail

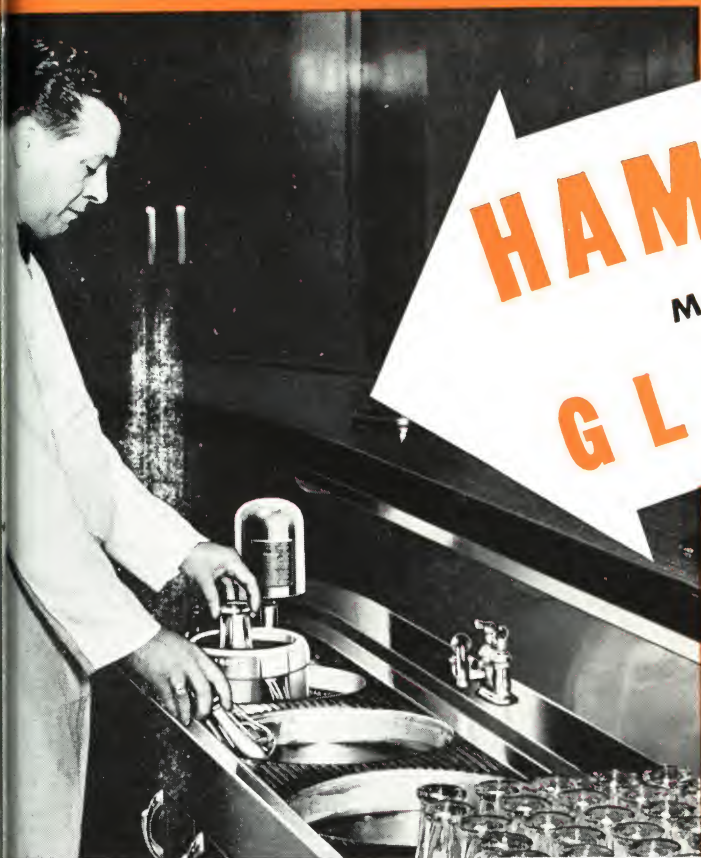
Available either remote or self-contained with carbonator or compressor or both.



RESTAURANT AND

Brodie's Inc. HOTEL SUPPLIES

SAY GOODBYE TO GLASS WASHING GRIEF!



HAMILTON BEACH MOTOR-DRIVEN BRUSH GLASS WASHER

For Bars, Restaurants, Fountains

QUICK, SIMPLE, PORTABLE



Gives Clean, Sparkling Glasses
Free of Every Touch of Lipstick

SAVES TIME, SOAP, BREAKAGE

Take the hard work out of glass washing. Do it quicker. Get every glass clean and sparkling, free from grease, film and hard-to-get-off lipstick. And do it easily, without toweling.

You can with the Hamilton Beach Glass Washer. Thousands of bar, restaurant and fountain operators the country over are solving the glass washing problem with this efficient, convenient machine.

In a one-two-three operation. You put the glasses over brushes for an instant, then dip to rinse and sterilize, place on the drain rack where they air-dry quickly. Handle up to 800 glasses per hour—almost any type and size without change of adjustment. Users report glass washing speeded up 67%, breakage reduced 70%.

The Hamilton Beach Glass Washer is easily portable, fits any sink. No installation expense. No radio interference.

Use it a week—and you won't know how you ever got along without it!

PAYS FOR ITSELF—QUICKLY!
... in time, soap, towels,
breakage.

\$92⁵⁰

The Lowest Priced
Electric Glass Washer
... and the BEST



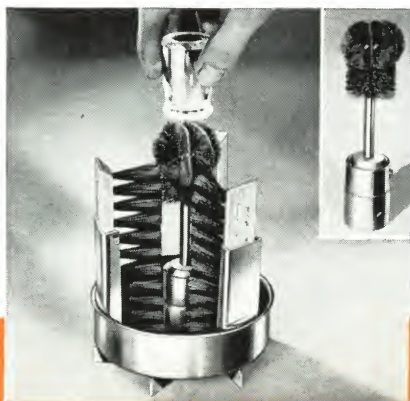
Fits Anywhere... works like a charm

Use in any shape sink... circular, square, rectangular. Use in a sink as small as $8\frac{1}{2} \times 10\frac{1}{2}$ inches with water depth as low as $5\frac{1}{2}$ inches. Move it from one sink to another in a jiffy. No hook-up other than your electric plug.

And everywhere the Hamilton Beach Glass Washer does a grand job. Gusher action raises the water to 10-inch level in the outside cylinder, completely submerging brushes. Water from below, free from surface grease, washes and flushes glasses. A touch of the top-cap turns motor on and off.



The four fast-revolving motor-driven Nylon brushes and the Hamilton Beach motor do all the work—quickly.



Special interchangeable brush, available at slight extra cost, makes it easy to clean creamers and jiggers.

● Fully Approved by Sanitation Authorities

Local, state and federal sanitation authorities welcome the use of the Hamilton Beach Glass Washer because they know it does a *thorough* job cleaning glassware by its *scrubbing* process. Dirt just can't lurk in a glass that has been cleaned on the Hamilton Beach Glass Washer. It guarantees sanitation.

● Wins Customer Approval

Customers do notice and approve sparkling glassware. They certainly don't see any trace of dirt. You are bound to win and hold business with glassware washed the Hamilton Beach way.

● Trouble Free Hamilton Beach Motor

The Hamilton Beach Universal motor operates on 110-120 volts, DC or up to 75 cycles. No extra charge for a 32-volt motor. Small additional charge for voltages other than 32 volt or 110-120 volt. Water depth required, 5 inches. Two sets of high-quality Nylon bristle brushes furnished. Brushes easily moved for replacing or cleaning. Over-all width— $9\frac{5}{16}$ " ; over-all height— $18\frac{7}{8}$ ". Packed in sturdy wooden box. Shipping wt., 33 lbs. Approved by Underwriters' Laboratories, Inc.

● Used in Thousands of Leading Bars and Restaurants

Hamilton Beach Glass Washers have given years of satisfactory service in leading eating and drinking places from coast to coast. They have pleased everyone—workers, management, customers and health authorities. Your Hamilton Beach Glass Washer will please you, too. It will let you say "Goodbye" to glass washing grief! Ask your jobber for a demonstration.

HAMILTON BEACH COMPANY

Division Scovill Manufacturing Co. • Racine, Wisconsin

EQUIPMENT

—GLASSWASHERS—



Model B48

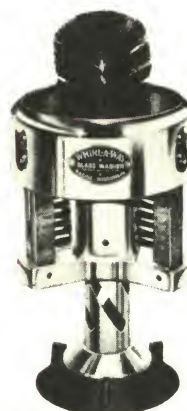
Features: Brush type glass washer and sterilizer. Stainless steel construction. Rounded corners. Manufactured by the Cunningham Company.

Size: Height 34"; width 42½"; depth 37". Net weight 325 lbs.

Production: 2000 per hour.

Electrical data: Motor 1/6 H.P. Toggle switches. Signal light.

WHIRL-A-WAY Glass Washer



**Model
98-1**

PURE
NYLON
BRISTLES

STAINLESS STEEL
ROLLER BEARINGS
WITH EASY
REPLACEMENT
OF SPRING

HEAVY CHROME
PLATED CASTINGS

HEAVY CHROME
PLATED BASE

**ALL REPLACEABLE
PARTS AVAILABLE
AT NOMINAL COST.**

THE WHIRL-A-WAY "FLUSHING ACTION" PROPELS WATER WITH SUCH TERRIFIC FORCE UPWARD THROUGH ITS SWIRL JETS THAT THOROUGH FLUSHING OF THE INSIDE OF EACH GLASS IS ASSURED IN ONE OPERATION . . . AND IT'S ALL DONE BY ONLY A QUICK DOWN-AND-UP MOTION OF THE GLASS ON THE NYLON BRISTLES.



Set the LUSTERIZER in a sink or pan with water level coming up just below the brushes. Add about one-half the amount of washing compound you would use in a dish washing machine or by hand washing. Plug into any electric light socket of the voltage stamped on the plate of the motor. Turn on the motor and the machine starts. Insert the inverted glass in top of machine. Holding it firmly, push it down quickly, then withdraw it. Washing 700 to 800 glasses per hour, it takes five seconds or less to pick up the dirty glass, wash it in the Lusterizer, rinse it and put it down sparkling clean.

MODEL GW3

GLASS WASHER

Blakeslee brush type Glasswasher. Scrubs and polishes in one easy operation—quickly removes lipstick, fingerprints, water spots, lip marks and all traces of food. After washing, the glasses are subjected to a full sterilizing rinse spray.

SPECIFICATIONS. GW3 1000 glasses per hour. 45½" long x 26½" wide. Motor ¼ H.P. 12 ga. galv. iron with 10 ga. galv. bottom, welded and zinc sprayed on inside after fabrication; or, 16 ga. monel or S.S. sides with 12 ga. monel or S.S. bottom, welded. Shpg. Wt. approx. 400 lbs.



EQUIPMENT

HEAVY DUTY ELECTRIC GRIDDLES

The Lang Heavy Duty Electric Griddle with its heavy polished top plates is designed for fast and prolonged service. It is capable of being used as a range top, grilling thick steaks. Each top section is 18 inch by 18 inch surrounded by a grease trough. The electric unit is made of high grade nichrome wire, wired for 4 kilowatts and is designed to provide an even distribution of heat. Each manual plate is controlled by a large three heat reciprocating switch. Automatic griddles are controlled by thermostat. The body section is mounted on short legs. Each griddle is equipped at the rear with an 8-B box for electrical connection. The standard griddle is wired for 220-240 volts.

(Specify Manual or Automatic Griddle)



GRIDDLE NO. 18



GRIDDLE NO. 36

SPECIFICATIONS

	No. of Plates	Size of Plates—Inches		Overall Dimensions—Inches			Shipping Weight Pounds	K. W.
		Width	Depth	Width	Depth	Height		
No. 18	1	18	18	20	20 $\frac{5}{8}$	13 $\frac{3}{4}$	175	4
No. 36	2	18	18	38	20 $\frac{5}{8}$	13 $\frac{3}{4}$	300	8
No. 54	3	18	18	59 $\frac{1}{2}$	23	14	500	12

EQUIPMENT

LIGHT DUTY ELECTRIC GRIDDLES

LISTED BY UNDERWRITERS LABORATORIES



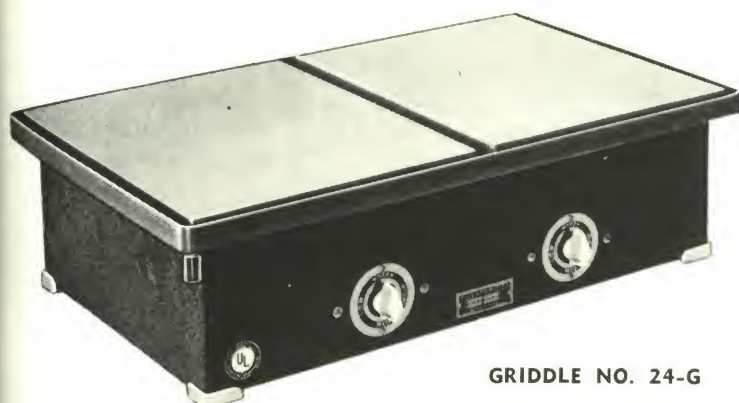
GRIDDLE NO. 16-G

Designed for commercial use, they serve the smaller restaurants or for use as auxiliary to larger equipment. Each polished top surface is surrounded by an adequate grease trough. Each heating unit of high grade nichrome wire has a maximum of 1.7 kilowatts controlled either by switch or thermostat. The griddles can be furnished manual with three heat reciprocating switch or with the automatic temperature control. The body section is mounted on short legs.

A rear 8-B box is for electrical connection.

The 16-G Griddle can be furnished either 120 volts two-wire or 220-240 volts two-wire. The 24-G and 32-G Griddles can be furnished 120-240 volts three-wire service or 220-240 volts two-wire service.

(Specify Manual or Automatic Griddle)



GRIDDLE NO. 24-G

BUY *Brodie* QUALITY

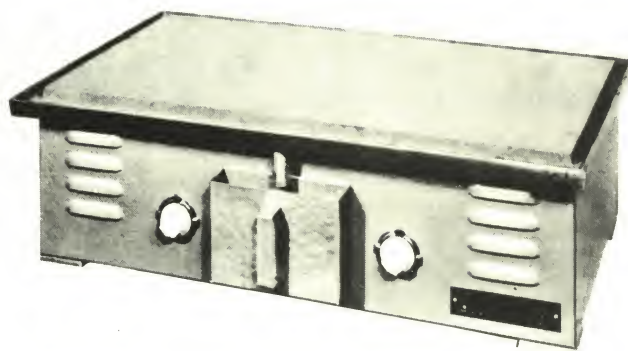


GRIDDLE NO. 32-G

SPECIFICATIONS

	No. of Plates	Size of Plates—Inches		Overall Dimensions—Inches			Shipping Weight Pounds	K. W.
		Width	Depth	Width	Depth	Height		
No. 16-G	1	16	12	18	14	7 $\frac{5}{8}$	50	1.7
No. 24-G	2	12	16	27 $\frac{1}{2}$	17 $\frac{5}{8}$	7 $\frac{5}{8}$	100	3.4
No. 32-G	2	16	12	35	14	7 $\frac{5}{8}$	100	3.4

ELECTRIC GRIDDLES



LANG HEAVY DUTY GRIDDLE #1834

This electric griddle with its heavy polished top plates is designed for fast and prolonged service. Top section is 18 inches by 34 inches surrounded by an ample grease trough. Automatic griddle is controlled by two (2) thermostats. Hammertone gray body finish. Wired for 220-240 volts.

Overall--36" x 21" x 11" high
Cooking Surface--34" x 18"



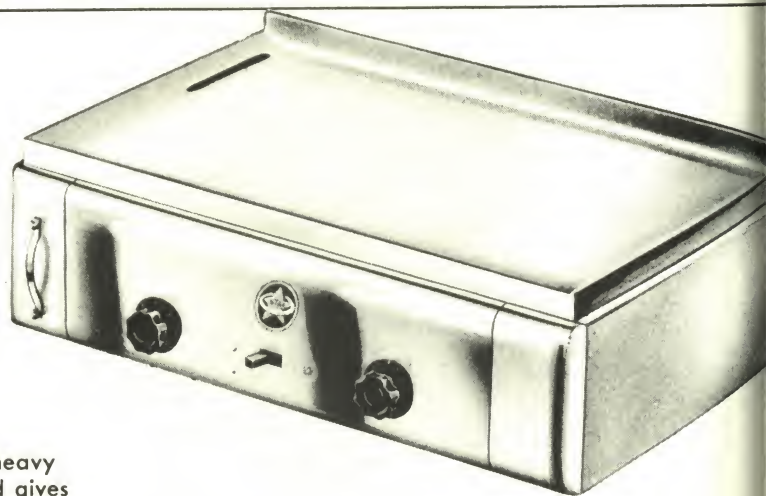
LOW COST COUNTER HOT PLATE

EHP-1 "SPEEDSTER" Hot Plate. Body designed to bank flush against any matched unit. Two heavy-duty 1,200 watt Chromalox elements for 115 or 230 v. A.C. or D.C. current. 1,200 and 2,000 watt elements available in 6 $\frac{1}{4}$ " and 7 $\frac{1}{4}$ " diameters, respectively. Two high, medium and low, three-way switches supplied for independent operation of each hot plate. 12" wide x 22" deep x 9" high to casting, 11" to top of splash back.

Time Saving Features

Star Electric Griddles

Compact, large capacity griddles with sectional thermostatic control requiring only 16-inch counter depth.



HEAVY CAST IRON GRIDDLES. Exceptionally heavy casting eliminates possibility of warping or cracking and gives even over-all heat with negligible temperature fluctuations.

SECTIONAL THERMOSTATIC CONTROL. Multiple thermostats on each griddle give full control of griddle heat and permits the operation of individual sections at different temperatures.

EASY TO CLEAN. Critically designed from a sanitation standpoint. Flat stainless and chrome plated steel body with a minimum of cracks or corners. Adjustable feet to level the unit and to keep it off the counter.

MODEL 76

24" Electric Griddle

Connected load--3000 watts

Voltage--236 volts.

Current--AC

2 Robertshaw thermostats.

OVERALL SIZE:

24 $\frac{1}{2}$ x 17 $\frac{1}{2}$ x 7" high

Shipping weight--77 lb.

MODEL 77

36" Electric Griddle

Connected Load--4500 watts

Voltage--236 volts.

Current AC

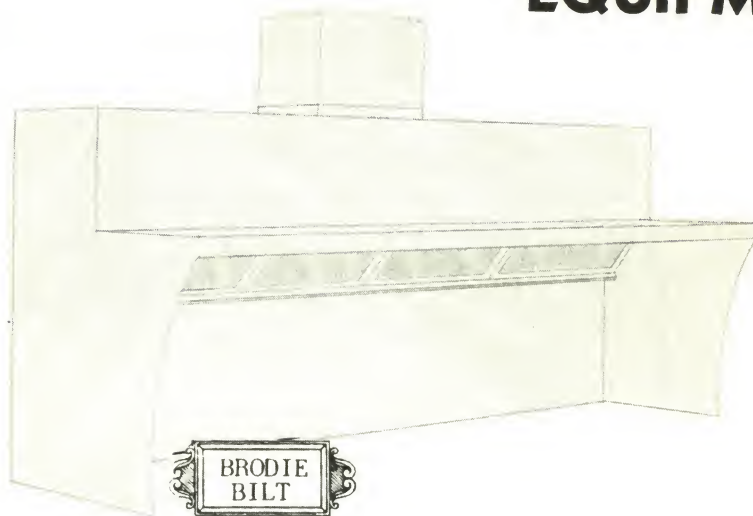
3 Robertshaw thermostats.

OVERALL SIZE:

37 x 17 $\frac{1}{2}$ x 7" high

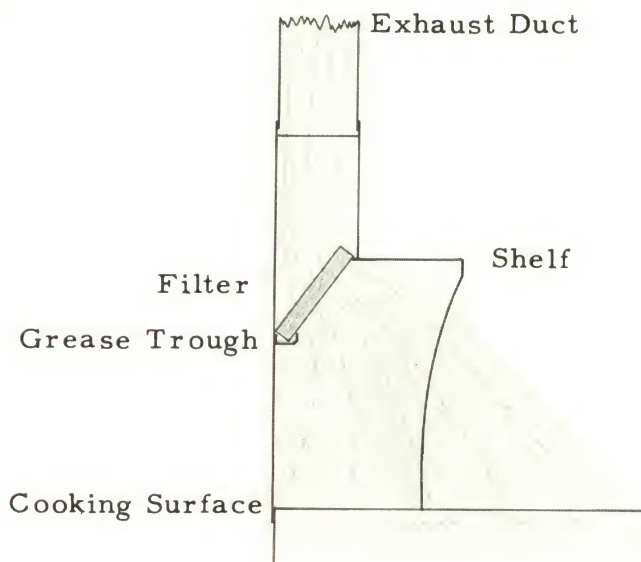
Shipping wgt--75 lb.

EQUIPMENT



BACK DRAFT FILTER-TYPE HOODS

Scientifically Designed



Removes smoke at actual
cooking surface.

HOOD:

Designed to remove grease fumes, smoke and excess heat at their source, the actual cooking surface. Shelf of hood acts as guide to direct flow through filters and serves as dish storage shelf.

BUY *Brodie* QUALITY

EXHAUST FAN:

The exhaust fan is a squirrel cage type centrifugal fan mounted in the exhaust duct.

BUY *Brodie* QUALITY

FILTERS:

Rated capacity: 2 CFM per square inch of filter surface.

FILTERING EFFICIENCY: 98%

Our grease filters may be easily cleaned by swishing the filter in a solution of hot soapy water, or by holding under a live steam jet or stream of hot running water. No expensive or hazardous solvents are required as the aluminum filter media sheds grease readily.

BUY *Brodie* QUALITY

GREASE TROUGH:

Filters set directly to the grease trough. This trough is easily cleaned by wiping with a cloth when the filters are removed for cleaning.

The Completely New Line of

FRIGIDAIRE

ICE CREAM CABINETS

EQUIPMENT

*GORGEOUS STYLING
BY RAYMOND LOEWY!*

YOU'LL LIKE THESE FEATURES:

World-famous Frigidaire
Meter-Miser cold-making
mechanism

Famous "All Steel" Sealed-
Tight construction — no wood
to warp or rot

Cabinet shell Bonderized
to retard rust

Practical working height

Leak-proof lid hinges

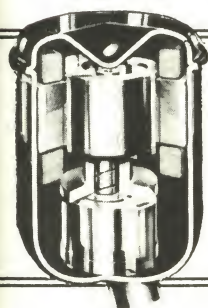
Sturdy galvanized steel tank

Removable low side

Proved copper refrigerant
tubing, soldered 100% to tank

Rigid steel base

Fibrous glass insulation



Only FRIGIDAIRE offers the Meter-Miser

The compact Meter-Miser mechanism includes
all these features:

- Ample cooling even in hottest weather
- Smooth, quiet operation
- Low operating cost
- Permanently sealed in steel
- Never needs oiling
- Complete dependability
- Safe Freon-12 refrigerant
- 5-Year Warranty



FRIGIDAIRE MODEL ICL-10D:
10-hole double row; 17.1 cu. ft. for
package storage; 13 five-gallon
paper cans; 65 gal. bulk.



FRIGIDAIRE MODEL ICL-8D:
8-hole double row; 13.6 cu. ft. for
package storage; 10 five-gallon
paper cans; 50 gal. bulk.



FRIGIDAIRE MODEL ICL-6D:
6-hole double row; 10.1 cu. ft. for
package storage; 7 five-gallon paper
cans; 35 gal. bulk.



FRIGIDAIRE MODEL ICL-4D:
4-hole double row; 6.6 cu. ft. for
package storage; 5 five-gallon paper
cans; 25 gal. bulk.



FRIGIDAIRE MODEL ICL-4S:
4-hole single row; 6.2 cu. ft. for
package storage; 4 five-gallon paper
cans; 20 gal. bulk.



FRIGIDAIRE MODEL ICL-3S:
3-hole single row; 4.8 cu. ft. for pack-
age storage; 3 five-gallon paper cans;
15 gal. bulk.

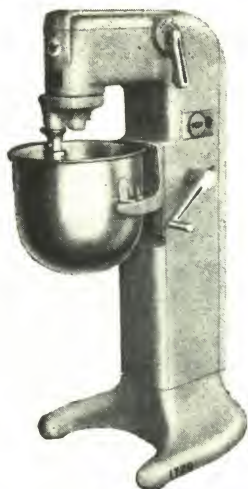
RESTAURANT AND

Brodie's Inc.

HOTEL SUPPLIES

EQUIPMENT

MIXERS



**422F Floor Type
4 Speeds**

22 Qt. Bowl 1/3 H.P. Motor Height 48 1/2". Base 19 1/2" x 19". Net Wt. 272 lbs. Shpg. Wt. 350 lbs. Standard Eqpt.: 1 22 Qt. Bowl and choice of 2 beaters.

RESTAURANTS

HOTELS

INNS CAMPS

SCHOOLS

INSTITUTIONS

ideal for

BEATERS FOR *Reco* MIXERS



Wire Whip



Batter Beater



Dough Hook



Cake Beater

RECO
Also Chopper,
Slicer,
Colander,
Mayonnaise
and other
attachments
available for
Mixers.

**422 *Reco* MIXERS—4 SPEEDS
AUTOMATIC—STREAMLINED**

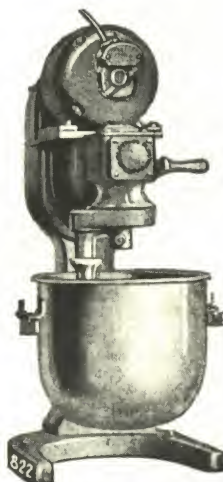
FOUR SPEEDS—Quickly shifted from one speed to another by single control lever without stopping motor.

AUTOMATIC TIMER—Automatically stops mixer at required time. Assures uniform mixing of separate batches and frees operator for other tasks.

SPIRAL WIRE WHIP—Tests prove produces greater volume of eggs for cakes. Whips cream 25% faster, produces 10% greater volume.

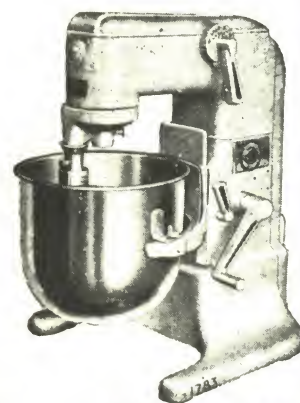
ARM AND WRIST ACTION—Planetary, beater, and batch all revolve in same direction producing superior results.

Gears in constant mesh and splash oil lubricated. Ruggedly constructed to give years of service. Attractive streamlined appearance and rich gray enamel finish. Furnished with motors for any standard A.C. or D.C. current.



**212 Bench Type
2 Speeds**

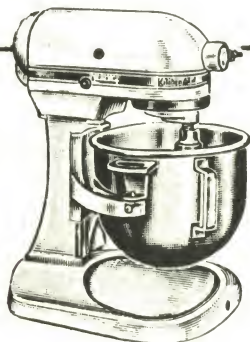
12 Qt. Bowl 1/6 H.P. Motor Height 30". Base 13" x 12". Net Wt. 100 lbs. Shpg. Wt. 125 lbs. Standard Eqpt.: Bowl and 2 beaters.



**422B Bench Type
4 Speeds**

22 Qt. Bowl 1/3 H.P. Motor Height 28 3/4". Base 19 1/2" x 19". Net Wt. 235 lbs. Shpg. Wt. 310 lbs. Standard Eqpt.: 1 22 Qt. Bowl and choice of 2 beaters.

KitchenAid



Model K5-A

STANDARD EQUIPMENT—One 5-qt. tinned steel Mixing Bowl, one Wire Loop Whip, one combination Flat Beater—Pastry Knife. See reverse side of page for attachments.

DIMENSIONS—Height 17". Base 11" x 12". Weight 29 lbs. Shipping Weight approximately 37 lbs.

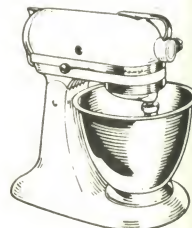
A PRODUCT OF



Model K4-B

STANDARD EQUIPMENT: One 4-qt. tinned steel Mixing Bowl, one Wire Loop Whip, one combination Flat Beater—Pastry Knife. See reverse side of page for attachments.

DIMENSIONS: Height 14". Base 8" x 14". Weight 24 lbs. Shipping Weight 31 lbs.



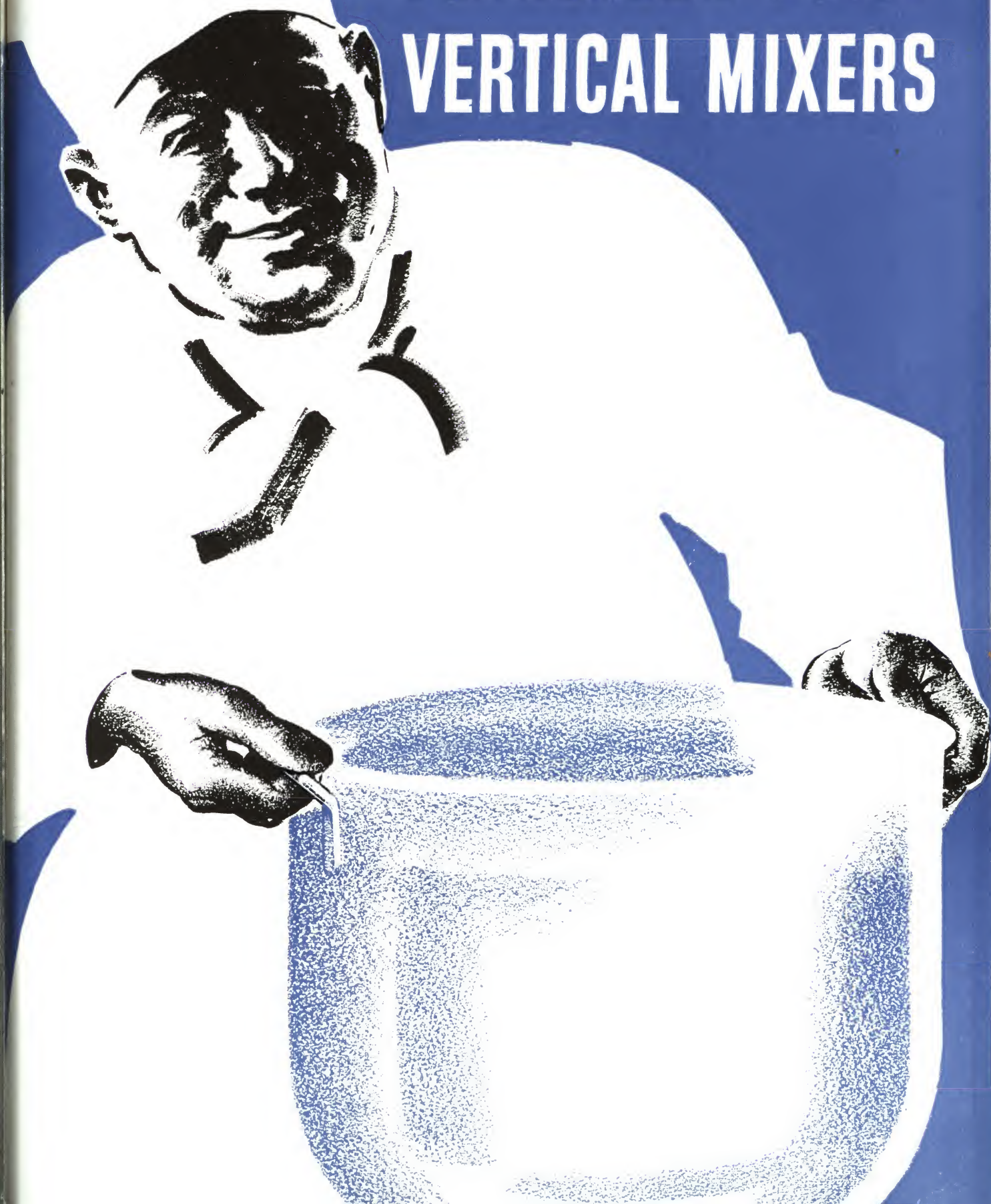
Planetary Action
eliminates any need
for turning the bowl

RESTAURANT AND

Brodie's Inc. HOTEL SUPPLIES

PERFECT MIXES EVERY TIME

BLAKESLEE-BUILT VERTICAL MIXERS



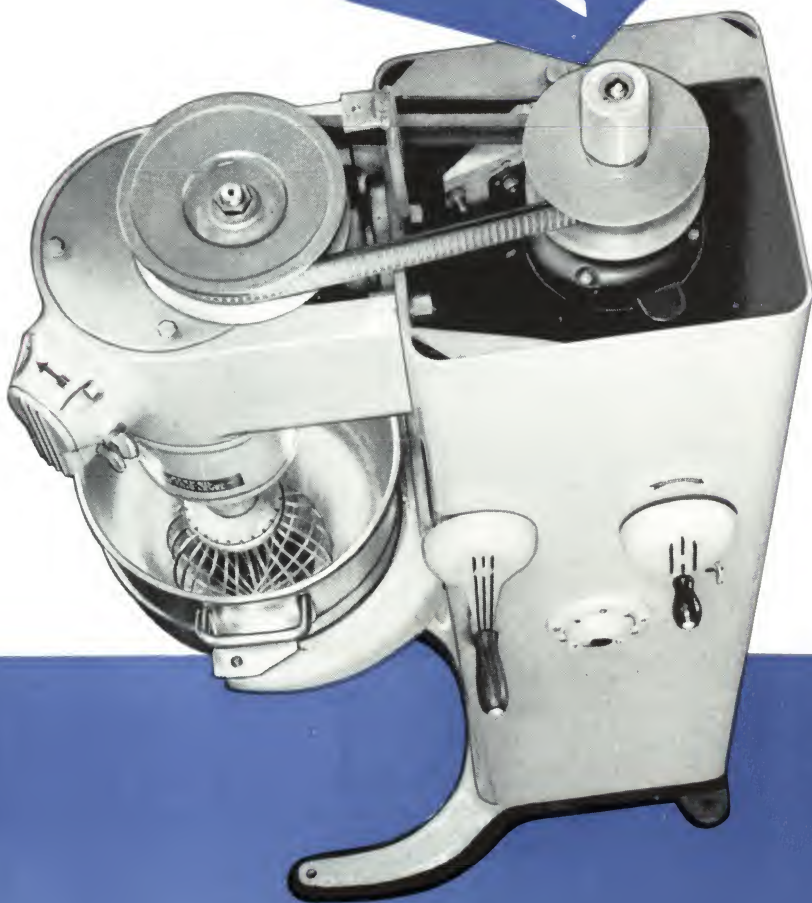
STOP SHIFTING GEARS



The old gear shift method with only three or four speeds is outmoded by the new, modern, streamlined Blakeslee-Built Mixer. Think of it! Now you can get ANY speed desired between high and low by the simple turn of a hand wheel. The speed of the beater is increased or decreased as you please and just as much as you please—no more—no less—no in-between, but the "just right" speed. Imagine an oven with only three or four set temperatures as compared to an oven with variable degrees of temperature.

Visualize an automobile capable of only three speeds—20, 40 and 60 miles per hour—and one that had to be stopped and started every time the speed was changed. There is a perfect speed for the mixing of all ingredients. Blakeslee-Built Mixers provide *any speed* desired between high and low and provide a "just right" speed for any recipe.

ANY SPEED...AT THE TURN OF A DIAL...



Blakeslee-Built Mixers have made history because these new Mixers are ahead in engineering and design. Not practical streamlined design and visualization ease with which the Mixer is cleaned at the end of each day's operation. It is important to the life of a Mixer and to perfect mixing to keep the batter in a mixing action. When the mixer continues as the beater speeds are changed, the strain on the Mixer is lessened. The strain on an automobile pulling a trailer comes not from pulling the trailer but from stopping and starting, or from putting the trailer in and out of motion. Likewise, the strain on a Mixer comes from starting and stopping the beater in heavy batches in the changing mixing speeds. In all Blakeslee-Built Mixers the batter is kept in a mixing action as speeds are changed, eliminating this severe excessive strain. All Blakeslee-Built Mixers are equipped with an auxiliary drive which attachments such as the Food and Vegetable Chopper, Vegetable Slicer, Juice Extractor and many other useful and money saving attachments can be operated.

Since 1880

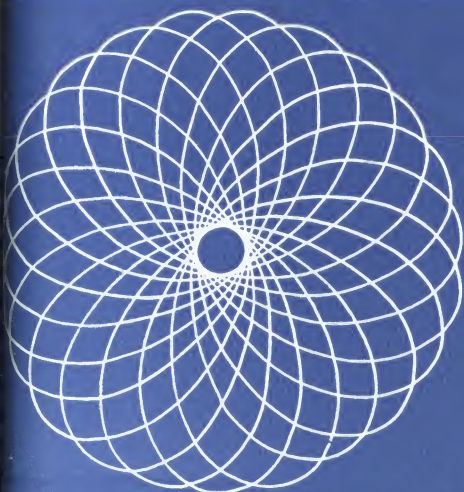
**BLAKESLEE
BUILT
KITCHEN MACHINES**

STREAMLINED BEAUTY—EASY TO CLEAN



Ball Bearing Construction

In the variable speed control, Blakeslee engineers have eliminated more than 50% of the gears employed in sliding gear type mixers, providing only three or four speeds. The simple gear mechanism pictured at the left, shows all of the moving parts in the Blakeslee Built Mixer. There are more than 50% fewer gears and many less other parts to wear, cause expensive repairs and production delays. All bearings in Blakeslee-Built model C60, C80 and S80 Mixers are Timken Tapered Roller Bearings. The smaller models use ball bearings and oil impregnated Oilite bronze bearings. These ball and roller bearings being anti-friction, require much less power, leaving more power available for mixing. Ball bearing action insures simple operation, reduces wear and tear, minimizes fatigue to all wearing parts. Every Blakeslee-Built Mixer is built to give long uninterrupted service.



Smoother—more even mixing

The design illustrated at the left has been made by attaching a pencil to a brush beater so as to record the travel of the beater on a circular piece of paper set in the soup strainer and colander. Note how thoroughly all parts of the bowl are covered, assuring smoother and more even mixing. This complete coverage of the mixing bowl, plus "any speed" of the beater and the fact that the beater is kept in motion when the speeds are changed, explains the success of Blakeslee-Built Mixers in all whipping, beating, mashing and stirring operations.



Patented Beater Lock

The design of the beater lock is another Blakeslee achievement. Adaptation of sound engineering in such a small but important detail makes for perfect efficiency in the operation of the Mixer. Illustrated at the left is a simple method of attaching beaters and whips. This locking attachment is easily and quickly operated and holds the beater or whips absolutely true and rigid on the beater shaft. The Blakeslee beater lock is not a dirt catcher.

BLAKESLEE

WASHERS • PEELERS • MIXERS

SEE COMPLETE
LINE OF MIXERS
ON NEXT PAGE

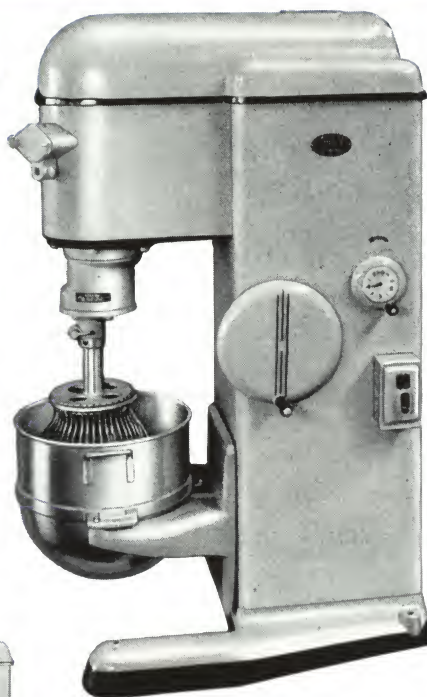
THERE'S A SIZE FOR EVERY REQUIREMENT

More than sixty years of engineering experience has gone into the design and manufacture of Blakeslee-Built kitchen machines. The Blakeslee Vertical Mixers have an exclusive modern design, and beautiful life-long finish. Easy to look at, and easy to clean. Each model is supreme in its field for design, beauty and economy of operation.

Additional information on each model Blakeslee-Built Vertical Mixer is available on detailed specification sheets. For attachments, see special descriptive folder.

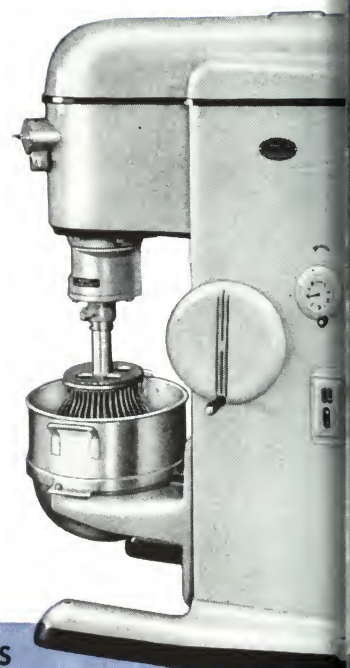


*Model
S80
Super*

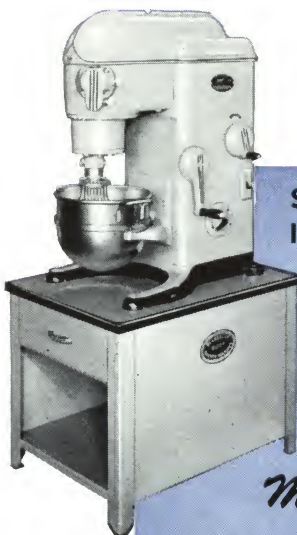
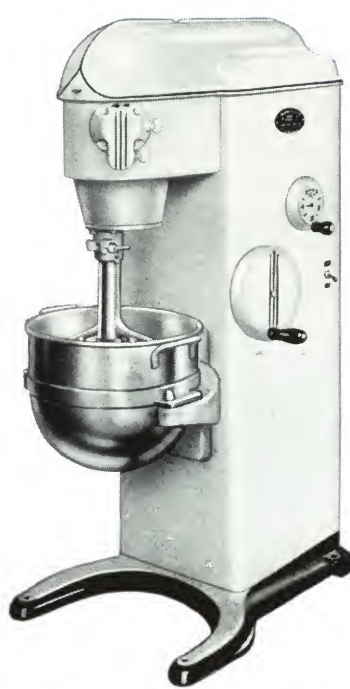


*Model
CC80*

Model CC60



Model C30



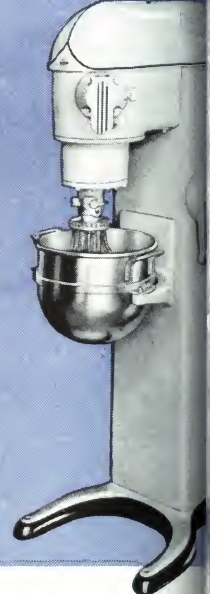
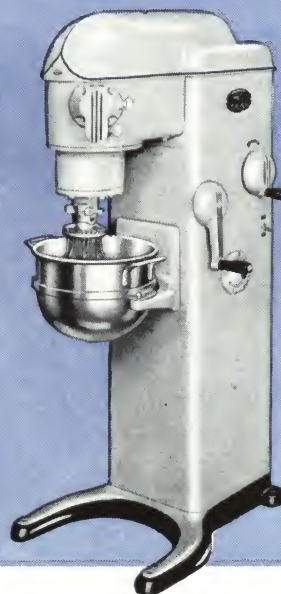
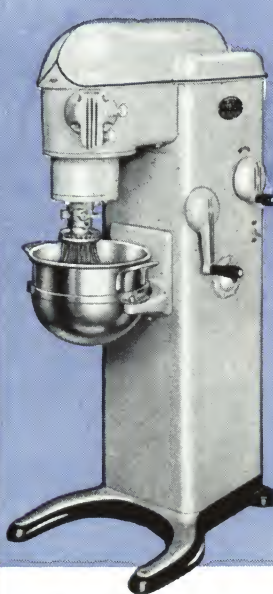
SMALL CAPACITY MIXERS IN FLOOR AND BENCH MODELS

12, 15 and 20 qt. Mixers are regularly supplied in floor models as illustrated below. The modern trend is for floor models as they conserve valuable bench or table space usually already at a premium. (Many benches or tables are not built to stand the weight and vibration of a Mixer.) See the illustration at left of the sturdily built metal cabinet stand which is available for use with bench model Mixers. Note the drawer and storage space for beaters, whips and other attachments.

Model C12

Model C15

Model C20



G. S. BLAKESLEE & CO.

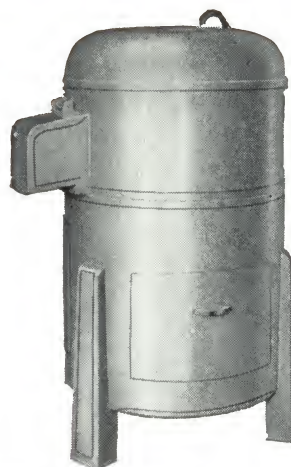
NEW YORK



TORONTO

1844 SOUTH 52ND AVENUE
CHICAGO 50, ILLINOIS

See Complete Specification Sheet for Details on Various Models

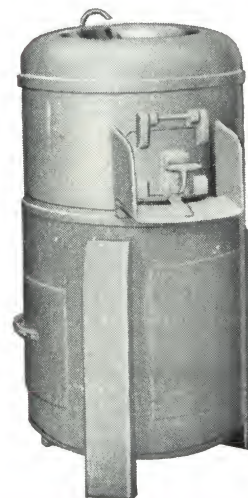


Blakeslee Peelers are available in sizes to peel 20, 30 & 50 pounds per minute. Built-in drawer type peel trap requires no additional floor space and assures clog-free drains. No-Gear drive eliminates noise and replacing of worn gears.



Stop throwing away 1 bushel of potatoes out of every 5 you buy. With a Blakeslee No-Gear peeler only the thin outer skin of the vegetables is removed. The savings in produce and labor will not only pay for the peeler in less than a year but will add many dollars to your profits.

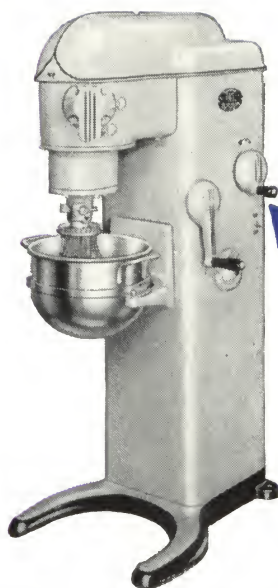
Request detailed literature.



No-Gear POTATO PEELERS

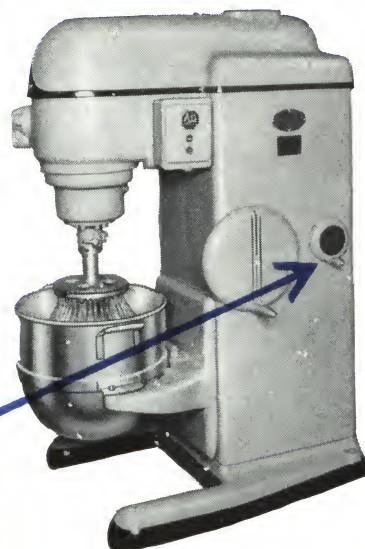
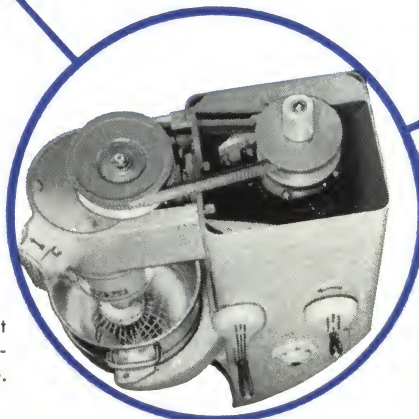
BLAKESLEE MIXERS

— better mixing, whipping, potato mashing, etc.



Model C-20 Blakeslee-Built 20 Quart mixer. Compact pedestal construction utilizes a minimum of floor space.

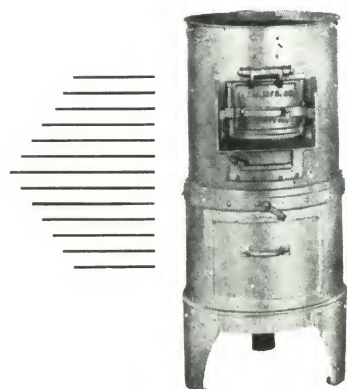
Smoother, more even mixing is assured with a Blakeslee Mixer. A Simple turn of a dial gives you any speed (not just 3 or 4). No Gears to shift—and no stopping of motor to change speeds. Blakeslee mixers and attachments perform hundreds of food preparation tasks; save time and labor. Their smooth streamline design makes it easy to keep them clean and sanitary.



Model CC-60 Blakeslee-Built 60 Quart mixer. A surprisingly small appearing mixer for heavy duty work. Constructed so that auxiliary drive for attachments is located at convenient height for easy use. Heavy duty models also available in 80 quart size.

Write for detailed literature showing all available sizes of Blakeslee-Built mixers and auxiliary attachments.

EQUIPMENT



the **MJM**

A SIZE FOR EVERY NEED —

15 TO 50 POUND CAPACITIES —

write us for full information

CONSTRUCTION

Lightest possible weight with greatest strength from rustless aluminum.

BEARINGS

Heavy duty Timken bearings with a 15 to 1 overload factor.

POWER

General Electric totally enclosed ball bearing motors.

ABRASIVE

Self-sharpening carborundum compound $\frac{3}{8}$ " to $\frac{1}{2}$ " thick depending on size of machine. Improves with use.

SANITARY

Readily cleaned without dismantling.

EFFICIENT

Peels on bottom and sides of peeling chamber. Average peeling time one minute.

IT'S EASY TO CLEAN

Silverware

KRAEFT BURNISHER

The gentle rolling action of burnishing whisks away film and dullness on silver quickly and economically . . . each piece comes out with a new gleaming lustrous finish.

Burnishing makes silver last longer as no harsh abrasives are used.



Kraeft Burnishers are made in a variety of models and sizes . . . Write for latest catalog "CARE OF SILVER" today.

FULLY AUTOMATIC MACHINE

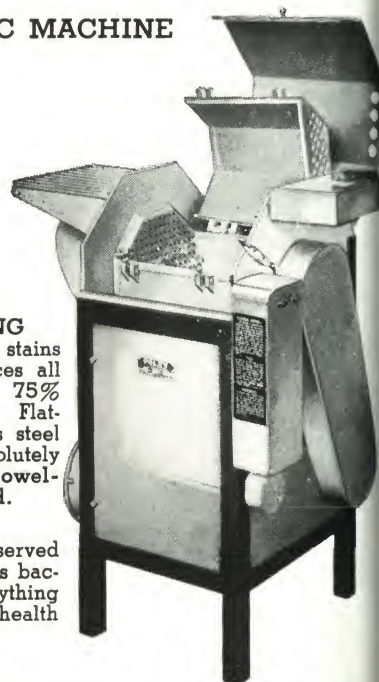
FOLEY
SILVER
WASHER & DRIER

EFFICIENT—NO TOWELING

It removes all grease and food stains with each washing. It reduces all polishing and burnishing by 75% and eliminates detarnishing. Flatware, including your stainless steel knife blades, comes out absolutely DRY and WITHOUT SPOTS. Toweling is completely eliminated.

SANITARY

Foley washed and dried silver served at the table, after handling, has bacteria counts well below 20 (anything below 100 is acceptable to health authorities anywhere).



RESTAURANT AND

Brodie's Inc.

HOTEL SUPPLIES

STOP THROWING
AWAY $\frac{1}{5}$ OF
YOUR
POTATOES





Leave the Whittling to Old Sea Dogs

A knife is suited for carving ship models and novelties but has no place in peeling potatoes and vegetables . . . hand peeling is slow and costly. Speed up your menu production and save costly man hours in the kitchen with a Blakeslee "No-Gear" peeler. They are the ultimate in streamlined functional design and engineering achievement.

Save with a BLA
"N"



Blakeslee "No-Gear" peelers remove only the thin outer skin of the vegetable and saves all of the food value and flavor. Hand peeling wastes 20% of the vegetable . . . adds to your produce bills and labor costs.



SAVES 20% OF POTATOES AND VEGETABLES: For the past years Blakeslee-Built Peelers have been used extensively in hotels, restaurants, hospitals, potato chip factories, canneries, etc. Peeling Blakeslee-Built Peeler makes possible a 20% saving in potatoes and vegetables as compared to hand peeling, not to mention the great savings in labor that are also effected.

SIDE WALL ABRASIVE: Actual tests prove that approximately 40% of the peeling is accomplished by the abrasive on the side wall of the peeling chamber. Blakeslee-Built Peelers are furnished not only with an abrasive peeling disc but also with an abrasive on the side wall of the peeling chamber. This makes possible a more rapid and thorough peeling, as in peeling potatoes and vegetables it is important that they be peeled as quickly as possible to eliminate what is commonly known as "flats".

NO GEAR DRIVE: The drive on the Blakeslee-Built Peeler might be compared to the V-belt drive on the fan on an automobile. In addition to overcoming the noisy operation that is characteristic sooner or later of all gear driven Peelers, the expense and inconvenience of replacing worn gears has also been eliminated in the Blakeslee-Built Peeler. Means has been provided for adjusting the tension on V-belts should this ever become necessary. The motor is mounted in the base of the Peeler away from all danger of water and moisture.

SHORT OR LONG LEGS: Peelers are generally installed near a floor drain with the floor pitched to the drain. Blakeslee Peelers are mounted on three legs, insuring a perfect bearing on an irregular floor, doing away with shimming up one or more legs as would be necessary on a Peeler with four legs. Where space permits, it is very desirable to have the peeled potatoes and vegetables discharge into a sink. Peelers may be furnished with long legs, at a slight extra charge, to permit direct discharge into a sink.



G. S. BLAKESLEE

SLEE PEELER"

STREAMLINED ALUMINUM COVER

Cover is easily removed to permit removal of peeling disc and cleaning of Peeler. Water inlet complies with existing plumbing codes so that Peeler can be installed without a vacuum breaker.

STREAMLINED— EASY TO CLEAN

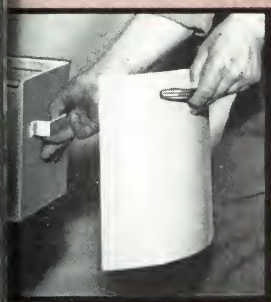
Special attention is called to the streamlined appearance and to the ease with which the Peeler is cleaned. There are no cracks or crevices in which dirt can lodge.

WALL ABRASIVE

Peeler furnished not only with an abrasive peeling disc, but also with an abrasive wall on the side of the peeling chamber, which means faster and more efficient peeling.

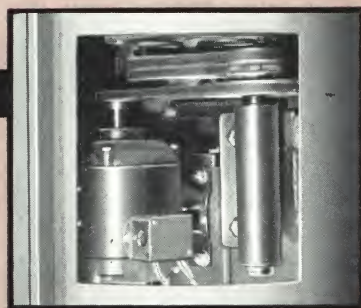
FOUR POSITION DOOR

Chute or door opening can be adjusted to any of four positions by means of four bolts. See layouts on back of this folder. A trench in front of the door returns water to peeler chamber, eliminating rubber door gaskets.



PEEL TRAP

Used as standard equipment—drawer type peel trap requires no additional floor space and is easy to use. A peel trap is good insurance against stopped up drains.



NO GEAR DRIVE

As the name "No Gear" implies, the old troublesome method of driving the peeling disc by gears has been eliminated. No gears means no noise and no expense or inconvenience in replacing worn gears.



CO.

1844 SOUTH 52ND AVENUE
CHICAGO 50, ILLINOIS

NEW YORK

TORONTO

BLAKESLEE-BUILT PEELERS FOR VEGETABLES AND POTAT

Available in Capacities of 20-30-50 Pounds per Min.



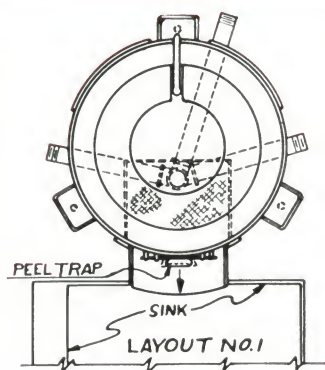
20 B



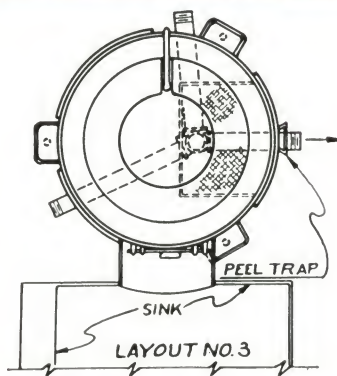
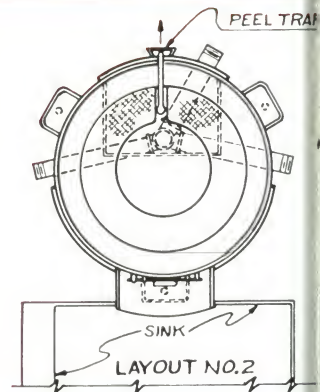
30 B



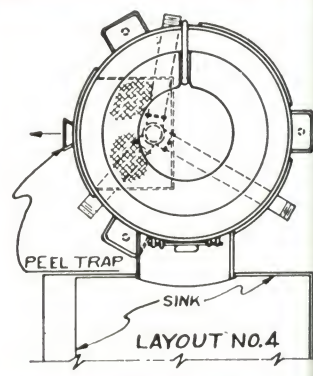
50 B



Peelers, with layouts shown here can also be installed so that door discharges at any angle desired. (Place finger or pencil point in center of Peeler shown in these layouts and revolve layout sheet to obtain other positions in which Peeler can be installed). For convenience in connecting Peeler to drain, drain connection can be made from any angle desired.



INFORMATION NECESSARY TO FILL ORDERS: (1) Advise size of Peeler wanted and layout desired. Where orders do not specify layout number, Peeler will be furnished per layout No. 1. (2) Is Peeler wanted with or without peel trap? (3) Is standard height Peeler wanted or long legged Peeler for direct discharge into sink? (Slight extra charge for long legs.) (4) Advise voltage, cycle and phase of motor.



THERE'S A

univex *Stainless Steel*

VEGETABLE PEELER

... WITHIN YOUR BUDGET!

HEAVY DUTY UNITS F60 — F40

The new Univex models F40 and F60 stainless steel vegetable peelers are heavy duty, production floor models capable of peeling 40 and 60 pounds of potatoes or other deep rooted vegetables at one time. Automatic Time Control prevents overpeeling so that no attention is required during operation. The peel trap is completely enclosed within the unit, and is included in your initial investment.

Your initial cost is your only cost! No extras!



DELUXE

Portable

MODEL D

Here is an automatic shut-off, stainless steel, *really portable* vegetable peeler, that slashes waste by 60%. The exclusive Dial Control Timer prevents overpeeling . . . gentle abrasive action removes only the skin. Designed for years of simple efficiency.

Check these outstanding features: ✓ 20 pound capacity ✓ Automatic Delivery Chute ✓ Automatic Dial Control Timer ✓ No Trap Necessary ✓ Exclusive Peeling Disc ✓ Single Point Lubrication ✓ 1/3 hp. ball-bearing motor ✓ No Extras — No Installation Cost.

ECONOMY

Portable

MODEL C

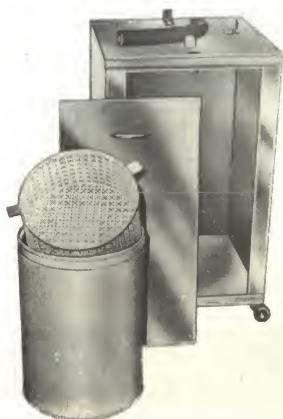
The Economy Model C is designed for even the most modest budget. It is equal in capacity to the DeLuxe Model, but with manual delivery. 1/4 hp. Ball-Bearing Motor.

✓ No Trap Necessary ✓ No Extras ✓ No Installation Cost.



UNIVEX MOBILE STAND

This heavy gauge steel, mobile stand is designed to provide for greater efficiency in your kitchen by making your Portable Univex Peeler easily accessible but never in the way. Now, you may drain your peelings into the drain container — which is completely enclosed within the unit — or, simply roll your Univex Stand to the sink and let the pulverized peelings flow down the drain.

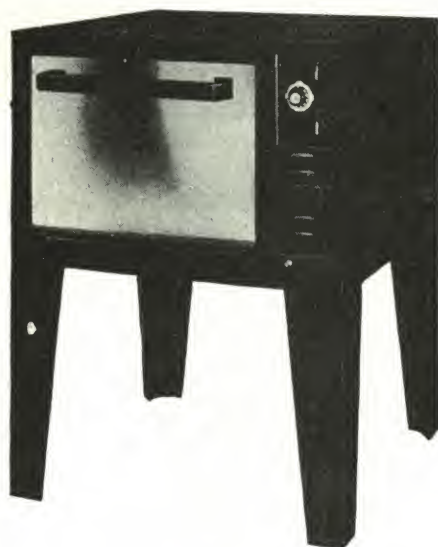


Distributed by

BRODIE'S, INC.

2032-34 FIFTH AVENUE

SEATTLE 1, WASHINGTON

Electric Utility Ovens

Single Oven

Griswold Electric Ovens are manufactured for general kitchen use and are available in 36" x 36" and 52" x 36" sizes. The No. 521R is a single deck, two roll pan capacity or 125 lbs. meat roasting unit, and may be stacked in two or three decks without additional floor space. The No. 361R accommodates 65 lbs. of meat or one roll pan, and can be stacked for space saving. Accurate temperature control and efficient insulation insures economical roasting and baking. Scientific heat distribution eliminates hot spots and makes entire deck area productive. All models supplied with stands.

GRISWOLD ELECTRIC OVENS

Catalog Number		Inside Dimensions
361R	Single Deck	24" x 30" x 12"
362R	Two Deck	
363R	Three Deck	
521R	Single Deck	40" x 30" x 12"
522R	Two Deck	
523R	Three Deck	

Always specify current characteristics.

LANG

ELECTRIC OVEN "CHALLENGER" 50 SERIES

The two compartment ovens permit a combination of one baking and one roasting section, or two baking, or two roasting sections. Designed for economical use in hotels, restaurants, institutions and hospitals. The 4 inch rock wool insulation of this oven and the thermostatic control guarantees low cost operation. Features include welded compartment construction, three heat switch control for each heating unit, plus automatic temperature control, flush type front and oven vents.



SPECIFICATIONS OF LANG ELECTRIC OVEN "CHALLENGER" 50 SERIES

Number	Number of Decks	Deck Width	Deck Area—Inches Depth Height	Outside Dimensions—Inches Width Depth Height	1 Lb. Loaves	Lbs. Meat	Bun Pans 18" x 26"	Pie Tins 9" O.D.	Connected Load Kilowatts	Shipping Weight Pounds
LA-50	1	24	27 12	39¾ 33¾ 46¾	10	60	1	6	6	625
LA-52	2	24	27 12	39¾ 33¾ 56½	20	120	2	12	12	1050
LA-53	3	24	27 12	39¾ 33¾ 71½	30	180	3	18	18	1400

STANDARD VOLTAGE: 220 - 240 Volts (Specify Voltage and Phase)

EQUIPMENT

ROASTING & BAKING OVENS

Ovens available with all black or stainless steel fronts. Adjustable legs for leveling. Heavy Fiberglass insulation on exterior walls. Rust-resistant oven linings of aluminized steel. Porcelain enameled oven door liner. Complies with sanitary health laws.

* (EB Black,

(E) Stainless Steel front

Specify type of gas and BTU



MODEL 200

Approx. ship. wt. 810 lbs.

Overall Width 36"
Overall Depth 36"
Overall Height 63½"
Oven 26"x26½"x15"
Oven Burner 35,000 BTU



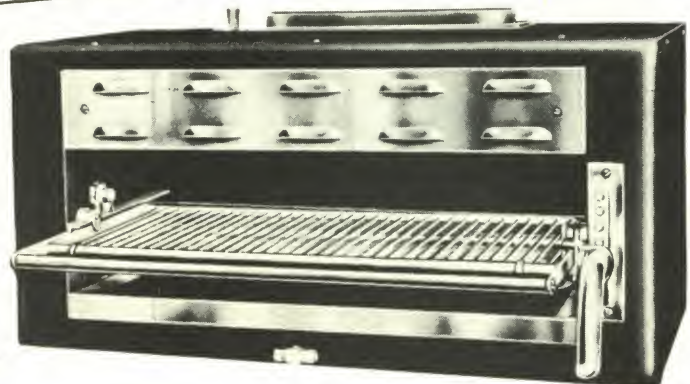
MODEL 100

Approx. ship. wt. 425 lbs.

SALAMANDER



Width 36"
Height 16½"
Depth 18"
6 bar burners with radiants
Total BTU 36,000
Chrome-plated broiler rack 28" wide, 13" deep
Approx. ship. wt. 180 lbs.



18"x 36" Fry top available for top mounting

Range match salamander on high shelf

Senior range — clearance above cooking top 19½", overall height 72¼"

Junior range — clearance above cooking top 17¼", overall height 69"

THE FINEST IN GAS

OPERATED EQUIPMENT

EQUIPMENT

HEAVY DUTY ELECTRIC RANGES

"CHALLENGER" 50 SERIES



NO. 52 CHALLENGER RANGE



NO. 55 CHALLENGER RANGE

Backed by sixty-eight years of range manufacturing experience, Lang, many years ago, originated the custom-built electric ranges. A wide selection of various size top plates are available, so the range equipment will better meet the individual needs of the modern restaurant, hotel, hospital, fraternity or institution. The 50 Series ranges offer various top selections in one and two oven ranges. The thousands of users will testify to the satisfactory performance of modern Lang electric equipment. Lang ranges are rugged; serviceable and efficient.

The cabinet type bodies are built of heavy sheet steel with all seams and joints electrically welded. The large grill plates, 24 inch by 25 inch, have the Infinite Control for regulated heat. The hot plates, 12 inch by 25 inch, and the speed units have a heavy duty three heat reciprocating switch control. The large oven, with upper and lower heating

units of helical coils, is controlled by switches for each unit plus an accurate automatic temperature control. Standard ranges have draw drip pans below surface units.

Standard finish black enamel, but stainless steel finish for the front, ends, back and top frame can be specified.

SPECIFICATIONS

No.	Top Surface Arrangement	Overall Dimensions—Inches			Number of Ovens	Size of Ovens—Inches			Shipping	
		Width	Depth	Height		Width	Depth	Height	Weight—Pounds	Kilowatts
50	2-Speed Units 1-24"x 25" Automatic	40½	37⅝	36	1	24	27	12	800	16.5
51	2-12"x 25" Manual 2-Speed Units	40½	37⅝	36	1	24	27	12	800	20
52	3-12"x 25" Manual	40½	37⅝	36	1	24	27	12	800	21
53	1-12"x 25" Manual 1-24"x 25" Automatic	40½	37⅝	36	1	24	27	12	800	17.5
54	1-24"x 25" Automatic 3-12"x 25" Manual 2-Speed Units	80½	37⅝	36	2	24	27	12	1500	37.5
55	5-12"x 25" Manual 2-Speed Units	80½	37⅝	36	2	24	27	12	1500	41
56	2-24"x 25" Automatic 1-12"x 25" Manual 2-Speed Units	80½	37⅝	36	2	24	27	12	1500	34
57	1-24"x 25" Automatic 4-12"x 25" Manual	80½	37⅝	36	2	24	27	12	1500	38.5

STANDARD VOLTAGE: 220-240 Volts (Specify Voltage and Phase)

HEAVY DUTY ELECTRIC RANGES

LANG "CHALLENGER" NO. 32-3 RANGE

The compact 32 Series ranges, with four custom top selections, meet the needs of small restaurants, schools, diet kitchens and sandwich shops. The No. 32-4 with the 20 inch by 25 inch top plate may be ordered manual or with the Infinite Control. Range tops with speed units and 10 inch by 25 inch top plates, have heavy three heat switch control. The oven, with cast deck, has top and bottom heating units consisting of helical coils controlled by three heat switches plus automatic temperature control. The inner oven compartment, of heavy sheet steel, is welded at all seams and reinforced to prevent buckling. The oven is insulated with two inches of rock wool. The range body is cabinet type. The top surface has a draw drip pan below. Standard finish black enamel.



SPECIFICATIONS

No.	Top Surface Arrangement	Overall Dimensions—Inches			Number of Ovens	Size of Ovens—Inches			Shipping	
		Width	Depth	Height		Width	Depth	Height	Weight—Pounds	Kilowatts
32-1	4-Speed Units	32	29 $\frac{1}{4}$	36	1	19	21	12	500	12
32-2	2-Speed Units									
	1-10"x 25" Manual	32	29 $\frac{1}{4}$	36	1	19	21	12	500	11.8
32-3	2-10"x 25" Manual	32	29 $\frac{1}{4}$	36	1	19	21	12	500	11.6
32-4	1-20"x 25" Automatic or Manual	32	29 $\frac{1}{4}$	36	1	19	21	12	500	8.6

BUILT TO MEET YOUR

SPECIFIC

NEEDS



The custom built range can have as many top units, fry kettles, and ovens as may be required. The Lang integral grease trough with grease receptacles may be specified. Top unit selections and oven size are the same as used on the Lang Challenger 50 series ranges. The fry kettles can be 45 lb. or 90 lb. capacity.

EQUIPMENT



HEAVY DUTY

ELECTRIC
RANGESfor Years
of
Service

LANG "CHALLENGER" NO. 43-1 RANGE

write us for full information

The 43 Series range offers four custom top surfaces plus automatic oven. The No. 43-1 and No. 43-4 have the 20 inch by 25 inch top plates which may be ordered manual or with the Infinite Control. The large oven, 28 inch by 21 inch, has a capacity of one bun pan 18 inch by 26 inch, ten loaves of bread, or sixty pounds of meat. The oven deck is fire-tile, cemented to a rugged steel frame. Top and bottom oven elements consist of properly spaced helical coils of grade A re-

sistance wire with Alsimag bushings mounted in a steel frame. The oven section has switches for each heating unit plus automatic temperature control. The oven is insulated with two inches of rock wool.

This Series range is designed for schools, restaurants, cafeterias, fraternities, clubs and hospitals. Standard ranges have draw drip pan below surface units. Standard finish black enamel.

SPECIFICATIONS

No.	Top Surface Arrangement	Overall Dimensions—Inches			Number of Ovens	Size of Ovens—Inches			Shipping	
		Width	Depth	Height		Width	Depth	Height	Weight—Pounds	Kilowatts
43-1	2-Speed Units 1-20" x 25" Automatic or Manual	43	29¼	36	1	28	21	12	745	14.2
43-2	2-Speed Units 2-10" x 25" Manual	43	29¼	36	1	28	21	12	745	17.2
43-3	3-10" x 25" Manual	43	29¼	36	1	28	21	12	745	17
43-4	1-10" x 25" Manual 1-20" x 25" Automatic or Manual	43	29¼	36	1	28	21	12	745	14

STANDARD VOLTAGE: 220-240 Volts (Specify Voltage and Phase)

RESTAURANT AND

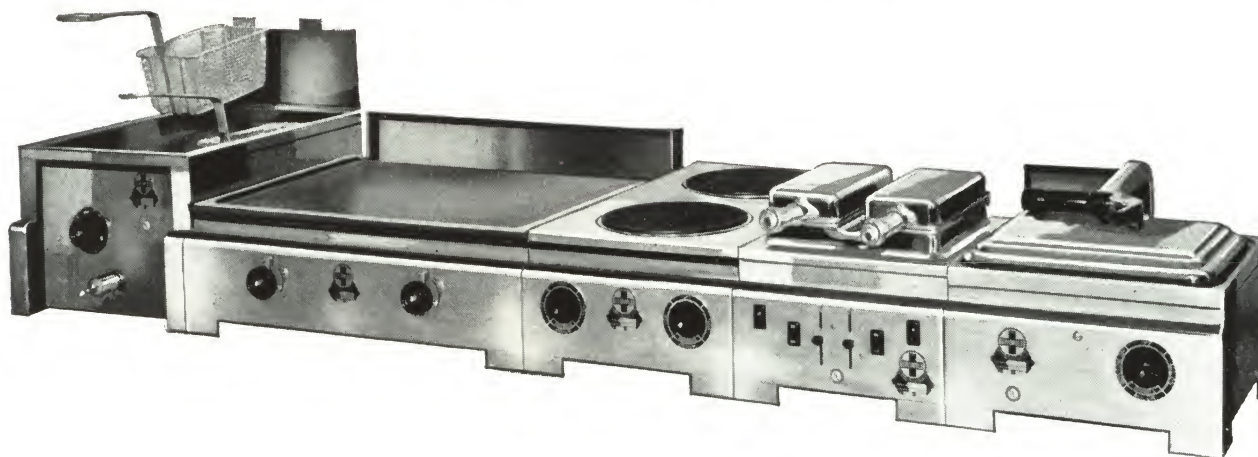
Brodie's Inc. HOTEL SUPPLIES



GRISWOLD MANUFACTURING CO.
1053 West 12th St., Erie, Pa.



GRISWOLD COUNTER EQUIPMENT IN MATCHED ALIGNMENT

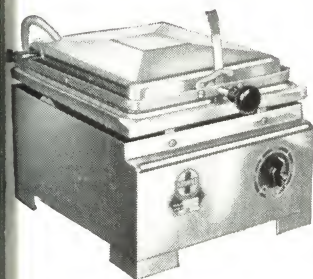


Illustrated above:

- N2106 FRY KETTLE:** 6KW; overall 12" wide 20½" deep; 17 lbs. fat capacity; 30 lbs. French Fries per hour. High polish chrome finish. New flash heat elements. Adjustable temperature control, fully automatic.
- N2531 GRIDDLE:** 4KW; overall 24" wide 20" deep; cast iron griddle, large removable grease trough. Capacity 6 to 8 T-bone steaks. Two adjustable thermostat controls fully automatic. High polish chrome frame.
- N262X HOTPLATE:** 4KW; 13" wide 24" deep. Two solid top 2000 watt heatflo units, three heat switch control. Switches on end to conserve space. High polish chrome finish.
- N3112 WAFFLE BAKER:** 1.5KW; overall 11½" wide 16" deep (lid raised); capacity six waffle cakes 3¾" x 3" per load. Square waffles for sandwiches or serving with ice cream. Automatic temperature control, timers for automatic baking. High polish chrome. Model N6112 (less timers) at lower price.
- N1100 SANDWICH GRILL:** 1650 watts; overall 13½" wide 18½" deep; cast aluminum polished grids, nine 4" sandwiches per load. Also for light grilling or frying (separate control for bottom grid only). Automatic temperature control. High polish chrome finish.

NOTE: A total of 17 different models for similar alignment.

N810 "Thrift" Sandwich Grill



1000 watts; high, medium, low heats; overall 11½" wide 17½" deep; grill surface 10" x 11¼", aluminum grids. Also for bacon and other light grilling. Adjustment for space between grids. High polish chrome.

N3208 Waffle Baker



1500 watts; overall 24" wide 16" deep (lid raised). For conventional round waffles. Automatic temperature control, timers for automatic baking. High polish chrome finish. Model N6208 (less timers) at lower price.



GRISWOLD MANUFACTURING CO.
1053 West 12th St., Erie, Pa.

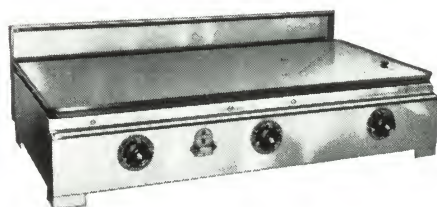


OTHER GRISWOLD COUNTER MODELS

#224 HORIZONTAL BROILER. Standard Rating 6KW. (Special 9KW if so ordered). Overall 28½" wide 19½" deep. Grid size approx. 19" x 15". Capacity 8 T-bone steaks, 20 pork chops, 8 chicken halves. Preheats in 20 seconds. For small loads operate only half of grid. Adjustable rack for searing or slow broiling. Removable drip pan to catch grease. Deflector shield to prevent dripping on floor.



Model 224 Broiler



Model N2731 Illustrated

FIVE GRIDDLE MODELS

Sizes to suit space available

Model No.	Overall	Tot. Watts	Control
N2731	20½" x 36"	6000	3
N2531	20½" x 24"	4000	2
N445	16½" x 24"	3000	2
N333	16½" x 18"	2300	1
N332	16½" x 18"	1650*	1

* Cast aluminum griddle top—all others cast iron.

All of above models have adjustable automatic temperature control. Large removable grease trough across full width of back. Note smaller sizes for narrow counters. All designed for matched alignment, with high polish chrome finish.

GRISWOLD HOT FOOD SERVERS--Three Sizes

(Note matched alignment to provide capacity needed)

Illustrated, in order, Models 1314, 1316, and 1315X. All models have adjustable automatic temperature control to suit the type of food to be kept warm. Meat pans are 10" x 16", Bain Marie pots are 4 quart capacity. Bodies are double walled and heat insulated. Outside case of "lustrо-chrome". Choice of stainless steel or white enamel inserts.



Model	Watts	Overall	Inserts
1316	1375	30" x 17½"	1-pan 10x16 Stainless 4-pots 4 qt. Stainless
1314	525	13½" x 17½"	1-pan 10x16 Stainless
1315X	425	9½" x 17½"	2-pots 4 qt. Stainless
1306	same as #1316	except white enamel inserts	
1304	same as #1314	except white enamel inserts	
1305X	same as #1315X	except white enamel inserts	

Illustrated left to right:
Models 1314, 1316, 1315X



GRISWOLD MANUFACTURING CO.
1053 West 12th St. Erie, Pa.



FLOOR MODEL FRY KETTLES

#9018—18KW, 75 lbs. fat. Overall 24" wide 31½" deep. Capacity 90 lbs. French fries per hour.

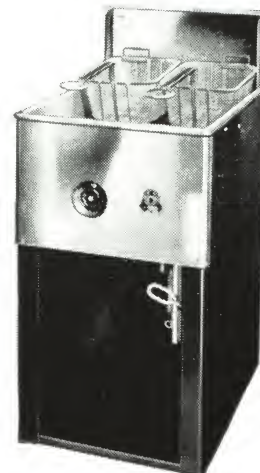
#4012—12KW, 37 lbs. fat. Overall 19¼" wide 25½" deep. Capacity 60 lbs. French fries per hour.

#2508—8KW, 25 lbs. fat. Overall 15¼" wide 25½" deep. Capacity 40 lbs. French fries per hour.

#2006—6KW, 17 lbs. fat. Overall 13¼" wide 20½" deep. Capacity 30 lbs. French fries per hour.



Model 2006



Model 4012

All fry kettles have improved rigid type flash heat elements for rapid preheating and temperature maintenance in operation, with accurate control by adjustable thermostats. Heating elements and thermostat mechanism enclosed in corrugated steel tubes welded inside fat chamber precluding possibility of damage. For floor models, choice of either two twin baskets or one full size basket. Fat straining pails available to fit under drain valve.

HEAVY DUTY BROILER WITH OVEN

Model BR36R (illustrated) 16KW, floor space 36" x 36". Broiling area 23" x 21½" instant preheating. Oven area 24" x 30" with 65 lbs. roasting capacity or one full size roll pan for baking. Broiler has two sections with switch control, a removable grease drawer and also drip pan under broiling grid. Grid adjustable for searing or for slower broiling. Oven has full thermostat control with separate three-heat switches for top and bottom elements.

Can be furnished also as

Model 2BR36R—Two Broilers and oven

Model BR36CB—One Broiler on cabinet base

Model 2BR36CB—Two Broilers on cabinet base



Model BR36R

Standard finish baked black enamel. Available also in light gray hammercast finish.



GRISWOLD MANUFACTURING CO.
1053 West 12th St., Erie, Pa.



GRISWOLD RANGES AND OVENS

R36 series ranges including oven are offered with 13 different surface arrangements of hotplates, griddles or round units. 15 to 20.4 K W depending on units selected. Floor space 36" x 36".

Each 12" x 24" hotplate is controlled by 2 three-heat switches one for front half and one for back, doubling the efficiency for cooking.

Each 12" x 24" griddle section is controlled by a Griswold adjustable automatic thermostat for temperature desired.

Each 12" x 24" panel for round units may have either long-lived solid top, or fast heating tubular-type.

Oven is identical with #361R described at bottom of this page.

R36 G1 Models
(A, B, C or D)
(hotplate or griddle sections)

R36 G2 Models
(E, F or G) (hotplates or griddles and 2 rd. units)

R36 G3 Models
(H or J) (hotplate or griddle and 4 rd. units)

R36 G4K (six round units)

R36 G5 Models (L or M)
(24" griddle and hotplate or griddle)

R36 G6N
(24" griddle & 2 rd. units)
CB36 series as above on cabinet base (omitting oven)

R26 series and CB26 series, same heavy duty construction but with two 12" top sections (floor space 26" x 24")

Griswold Ranges are heavier—they are built that way.



Model R36G2E



Model SBR36

SALAMANDERS AND BACK SHELVES

For R36 or CB36 ranges, overhead backshelf with or without broiler may be added. SBR 36 broiler, 6KW, gridiron 22" x 12", capacity 7 T-bone steaks, 19 pork chops, preheats 20 seconds.

Plain over head backshelf model R36BS.

GRISWOLD OVEN MODELS

Two basic sizes - 36R series (floor space 36" x 36") and 52R series (floor space 52" x 36"). 6KW per deck or single oven. These are utility ovens with steel deck plates and 12 inch inside height for either roasting or baking. Single or double deck models on legs, or three decks on 4 inch base frame. For 36R size, capacity 65 lbs. of roast, or one standard roll pan. For 52R size, 125 lbs. roasting or 2 roll pans. Removable shelf rack, for mid-oven or over deck plate.

Fast heating nichrome coil elements top and bottom with three-heat switch for each and also full thermostat control 150° to 550°. Vent with damper. Fiberglass heat insulation 2½" all around.

Model 361R—Single Deck
Model 362R—Two Decks
Model 363R—Three Decks

Model 521R—Single Deck
Model 522R—Two Decks
Model 523R—Three Decks

Standard finish baked black enamel. Available also in
in light gray hammercast finish.



Model 362R

EQUIPMENT

Electric

RANGES

write us for full information



Model R36

Features: Range with roasting oven. Choice of 13 top arrangements. Black enamel finish, polished panels. Manufactured by Griswold Manufacturing Co.

Size: Height 36"; width 36"; depth 36". Net weight approx. 700 lbs.

Production: Top area 24" x 36". Roasting oven 65 lbs. capacity.

Electrical data: Rating 15 to 21 KW depending on top arrangement. Thermostat for oven and griddles. Oven controls separate for top and bottom.



Model R26

Features: Range for surface cooking, oven roasting. Black enamel finish, polished panels. Six top arrangements available. Griswold Manufacturing Company.

Size: Height 36"; depth 27 3/4"; width 26". Approx. 400 lbs. net weight.

Production: Top area 24" x 24".

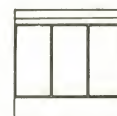
Electrical data: Rating 10 to 13.6 KW depending on top arrangement. Thermostat for oven and griddles.



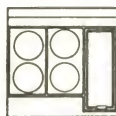
The GRISWOLD "36" SERIES RANGES can be furnished with top arrangements as shown below.

MODEL NO. R36G1A
MODEL NO. CB36G1A

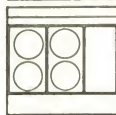
Three 12" x 24" Hot Plates



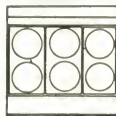
MODEL NO. R36G3H
MODEL NO. CB36G3H
Four Round Units *
One 12" x 24" Griddle



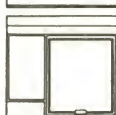
MODEL NO. R36G3J
MODEL NO. CB36G3J
Four Round Units *
One 12" x 24" Hot Plate



MODEL NO. R36G4K
MODEL NO. CB36G4K
Six Round Units *



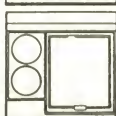
MODEL NO. R36G5L
MODEL NO. CB36G5L
One 12" x 24" Hot Plate
One 24" x 24" Griddle



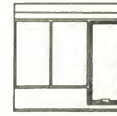
MODEL NO. R36G5M
MODEL NO. CB36G5M
One 12" x 24" Griddle
One 24" x 24" Griddle



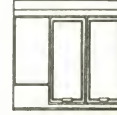
MODEL NO. R36G6N
MODEL NO. CB36G6N
Two Round Units *
One 24" x 24" Griddle



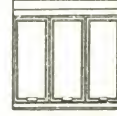
MODEL NO. R36G1B
MODEL NO. CB36G1B
Two 12" x 24" Hot Plates
One 12" x 24" Griddle



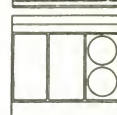
MODEL NO. R36G1C
MODEL NO. CB36G1C
One 12" x 24" Hot Plate
Two 12" x 24" Griddles



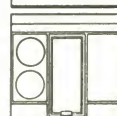
MODEL NO. R36G1D
MODEL NO. CB36G1D
Three 12" x 24" Griddles



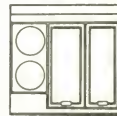
MODEL NO. R36G2E
MODEL NO. CB36G2E
Two 12" x 24" Hot Plates
Two Round Units *



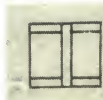
MODEL NO. R36G2F
MODEL NO. CB36G2F
Two Round Units *
One 12" x 24" Griddle
One 12" x 24" Hot Plate



MODEL NO. R36G2G
MODEL NO. CB36G2G
Two Round Units *
Two 12" x 24" Griddles



EQUIPMENT

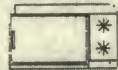
26 1/2" SINGLE OVEN**C-0-22-G 24"**
24" Griddle**C-0-22-2HT**
2 Hot Tops**C-0-22-3HT**
3 Hot Tops**C-0-22-G 36"**
36" Griddle**C-2-22-G 24"**
24" Griddle
2 Star Burners**C-4-22**
4 Star Burners**C-6-22**
6 Star Burners

Overall Length 26 1/2", Overall Depth 29 1/4", Height Overall 56 1/2", Height of Cooking Top 35 1/2", Oven 22" x 19 1/2" x 13", Griddle Depth 22", Open Top 12" x 22", Solid Dinner Top 12" x 22", Star Burners 5", Depth of Cooking Top 26 1/2".

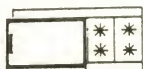
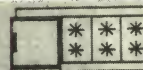
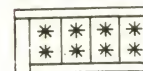
Shipping Weight—Approx. 300 lbs.

Overall Length 38", Overall Depth 29 1/4", Height Overall 56 1/2", Height of Cooking Top 35 1/2", Oven 22" x 19 1/2" x 13", Griddle Depth 22", Oven Top 12" x 22", Solid Dinner Top 12" x 22" Star Burners 5", Depth of Cooking Top 26 1/2".

Shipping Weight—Approx. 400 lbs.

**C-4-22-G 20"**
20" Griddle
4 Star Burners**C-2-22-G 32"**
32" Griddle
2 Star Burners

Overall Length 46", Overall Depth 29 1/4", Height Overall 56 1/2", Height of Cooking Top 35 1/2", Oven 22" x 19 1/2" x 13", Griddle Depth 22", Toaster 16" x 21", Oven Top 12" x 22", Solid Dinner Top 12" x 22", Star Burners 5", Depth of Cooking Top 26 1/2". Shipping Weight—Approx. 500 lbs.

44" SINGLE OVEN**C-4-22-G 32"**
32" Griddle
4 Star Burners**C-6-22-G 20"**
20" Griddle
6 Star Burners**C-8-22**
8" Steel Plate 8 Star Burners**56" SINGLE OVEN**

Overall Length 58", Overall Depth 29 1/4", Height Overall 56 1/2", Height of Cooking Top 35 1/2", Oven 22" x 19 1/2" x 13", Griddle Depth 22", Toaster 16" x 21", Oven Top 12" x 22", Solid Dinner Top 12" x 22", Star Burners 5", Depth of Cooking Top 26 1/2". Shipping Weight—Approx. 600 lbs.

**C-4-222-G 32"**
32" Griddle
4 Star Burners**C-6-222-G 20"**
20" Griddle
6 Star Burners**C-8-222**
8" Steel Plate 8 Star Burners**56" DOUBLE OVEN**

Overall Length 58", Overall Depth 29 1/4", Height Overall 56 1/2", Height of Cooking Top 35 1/2", Oven 22" x 19 1/2" x 13", Griddle Depth 22", Toaster 16" x 21", Oven Top 12" x 22", Solid Dinner Top 12" x 22", Star Burners 5", Depth of Cooking Top 26 1/2". Shipping Weight—Approx. 650 lbs.

The Shortest Distance Between Two Points is...

THE WOLF LINE

PROFITABLE

DEPENDABLE

RANGES • OVENS • FRYERS • GRIDDLES • HOT PLATES • SALAMANDERS

Designed for all types of gases

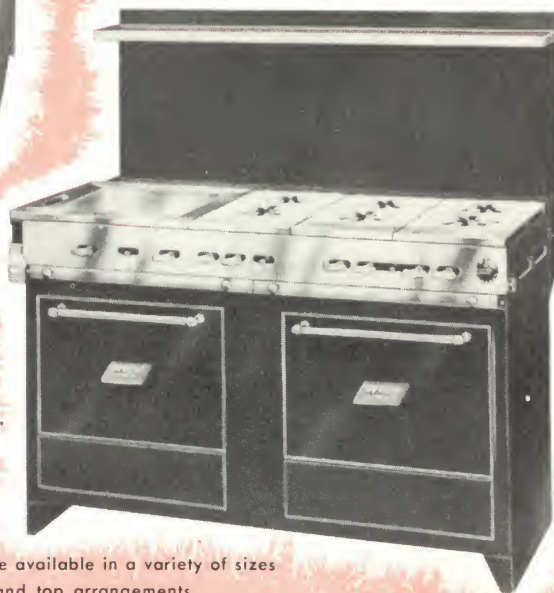
Wherever you are...
whatever your needs...
you can depend on
Wolf equipment for every
cooking requirement...
built for modern cooking
with the chef in mind
...for profitable,
dependable cooking,
rely on the "WOLF LINE"



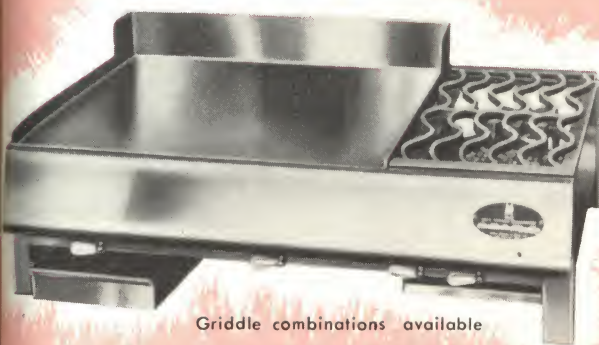
Heavy duty Senior sectional battery in stainless steel.
Also available in black.



WOLFRYER with cold rolled
steel tank or a KLEEN-FRY
with stainless steel tank.
Available in many sizes.



Junior line available in a variety of sizes
and top arrangements.



Griddle combinations available
in a large variety of sizes.

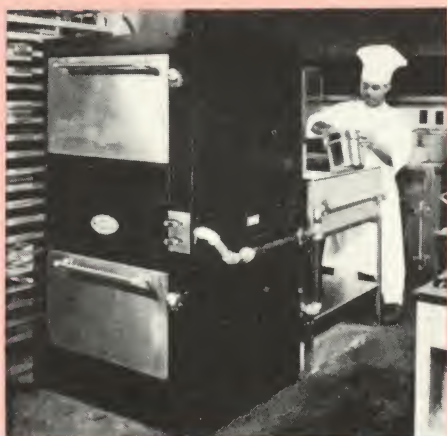
THE FINEST GAS OPERATED COOKING & FRYING EQUIPMENT

Featured & Displayed By...



BRODIE'S, INC.

SEATTLE, TACOMA, SPOKANE, & PORTLAND



RANGES • OVENS • FRYERS • GRIDDLES • HOT PLATES • SALAMANDERS

A WOLF IN Your Kitchen

WOLF RANGE & MANUFACTURING CO. • LOS ANGELES, CALIFORNIA

Up-to-date Chefs know the value of WOLF equipment in their kitchens... whether your cooking requirements demand a single hot plate or a battery of heavy duty ranges, your problem is solved with a "WOLF" in your kitchen...



LOOK TO **WOLF** FOR THE FINEST IN GAS OPERATED COOKING & FRYING EQUIPMENT

Oil Ranges

WITH POT TYPE BURNERS

**ALASKA 2-20-69**

Cut-away view above shows construction and fire travel of Model 2-20-69. Single oven models have same construction except one oven instead of two.

**ALASKA 1-24-52**

A single-oven ALASKA with the same efficient design and sturdy construction as the two-oven ranges.

**ALASKA 1-30-57**

All ALASKA ranges are "custom built" This makes possible variations from the standard, such as the range above, featuring two handy drawers under the oven and the smoke pipe at one end to fit galley construction. Many of these are used on United States government mine sweepers and net tenders. Sea rails can be furnished for all models if desired.

Range No.	Model	No. of Ovens	Oven Size	Flue	Av. Servings Per Meal	Size of Top	Approximate Shipping Wgt.
1-24-52	Alaska	1	24"x25"x16"	8"	20	52"x30"	1600 lbs.
1-30-57	Alaska	1	30"x25"x17"	8"	30	57"x30"	1750 lbs.
2-20-69	Alaska	2	20"x25"x15"	10"	50	69"x30"	2200 lbs.

EQUIPMENT

Frigidaire

a striking
new line of
Reach-In
refrigerators



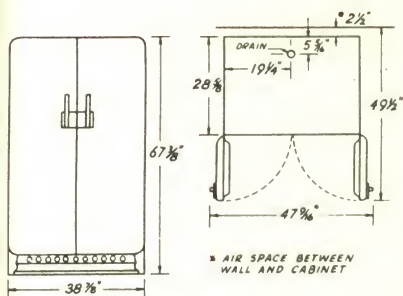
A Beauty in Appearance
A Champion for Performance

MODEL	RIL-17	RIL-17C	RIL-27	RIL-44	RIL-62
Forced Air Models	x	—	x	x	x
Ice Maker Model*	—	x	—	—	—
Glass Doors Available	—	—	x	x	x
No. of Doors	2	2	2	3	4
Storage Capacity (cu. ft.)	17	17	27	44	62
No. of Shelves	8	7	9	14	19
Shelf Area (sq. ft.) (Including bottom)	23.5	22.7	33.9	55.3	77.3
Exterior Dimensions:					
Height	67 $\frac{3}{8}$ "	67 $\frac{3}{8}$ "	68 $\frac{7}{8}$ "	68 $\frac{7}{8}$ "	68 $\frac{7}{8}$ "
Width (Add $\frac{3}{8}$ " for Hardware)	38 $\frac{1}{2}$ "	38 $\frac{1}{2}$ "	45"	67 $\frac{1}{2}$ "	90"
Depth (Including Hardware)	33 $\frac{3}{8}$ "	33 $\frac{3}{8}$ "	36 $\frac{1}{2}$ "	36 $\frac{1}{2}$ "	36 $\frac{1}{2}$ "
Depth (Less Doors)	28 $\frac{5}{8}$ "	28 $\frac{5}{8}$ "	31 $\frac{1}{2}$ "	31 $\frac{1}{2}$ "	31 $\frac{1}{2}$ "
Interior Dimensions:					
Height (Deep Compartments)	44"	44"	56 $\frac{1}{2}$ "	56 $\frac{1}{2}$ "	56 $\frac{1}{2}$ "
(Shallow Compartments)	—	—	45 $\frac{1}{2}$ "	45 $\frac{1}{2}$ "	45 $\frac{1}{2}$ "
Width (Overall)	32"	32"	38 $\frac{1}{2}$ "	61"	83 $\frac{1}{2}$ "
Compressor:					
Meter-Miser (Self-Contained)	x	x	x	x	x
Horsepower	$\frac{7}{32}$	$\frac{7}{32}$	$\frac{7}{32}$	$\frac{1}{2}$	$\frac{1}{2}$
Ice Making Cooling Unit:		4 single			
No. of Quickcube Ice Trays	—	1 double	—	—	—
No. of Cubes	—	84	—	—	—
Lbs. of Ice	—	12	—	—	—
Frozen Food Storage (cu. ft.)	—	1.6	—	—	—
Net Weight (Approx.) Lbs.	569	569	668	915	1150
Shipping Weight (Approx.) Lbs.	735	735	846	1120	1410
Meat Hooks and Rails (Accessories)	—	—	x	x	x

*Letter "C" after Model No. denotes Ice Maker Coil. All models have drain connection of $\frac{3}{4}$ " hot galvanized pipe.
Listed by Underwriters' Laboratories.

EQUIPMENT

BUY
Brodie
QUALITY



Models RIL-17 and RIL-17C

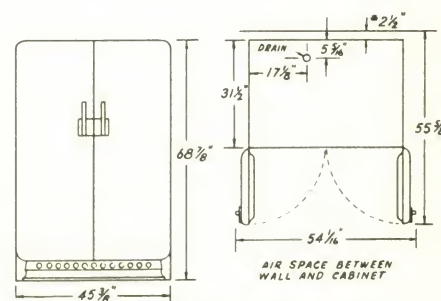
FRIGIDAIRE MODEL RIL-17C
REACH-IN REFRIGERATOR

From top to bottom, the beautiful new Frigidaire Reach-In Refrigerator is the ultimate in design and styling—

ideal for use wherever perishable foods are prepared and served—in restaurants, food markets, taverns, hotels, clubs, hospitals, and institutions.

FRIGIDAIRE MODEL RIL -27
REACH-IN REFRIGERATOR

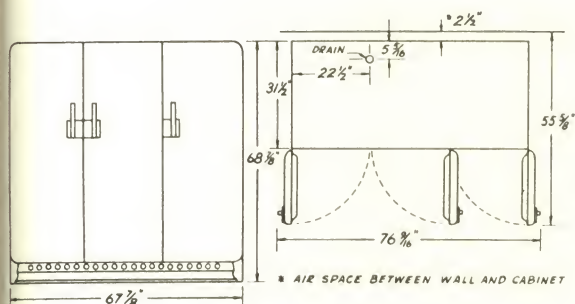
Completely self-contained, this handsome, compact model has many features and advantages for keeping your foods properly refrigerated—can be installed practically anywhere and moved easily to other locations.



Model RIL-27

REACH-IN REFRIGERATORS

Frigidaire



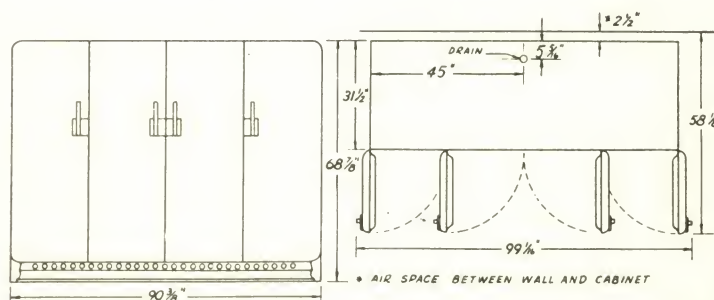
Model RIL-44

FRIGIDAIRE MODEL RIL-44
REACH-IN REFRIGERATOR

There's room aplenty in this beautiful new Frigidaire Reach-In Refrigerator—extra capacity to keep an abundance of perishable foods fresh and ready for preparation and serving at all times. It's designed specially for use in food stores, restaurants, taverns, clubs, hotels, hospitals, and institutions.

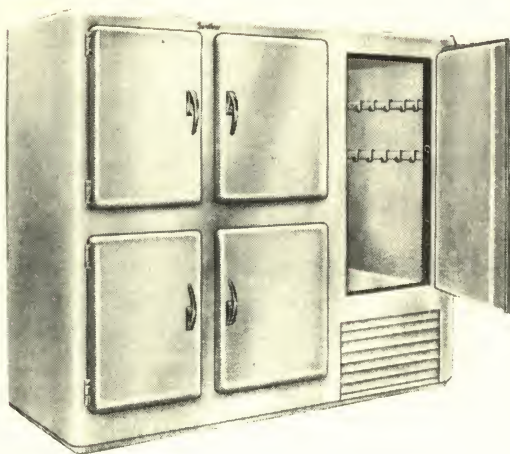
FRIGIDAIRE MODEL RIL-62
REACH-IN REFRIGERATOR

This newly designed super-size refrigerator is completely self-contained—installed quickly—and can easily be moved to a new location.



Model RIL-62

EQUIPMENT



SC-60-H-60 CU. FT. REACH-IN REFRIGERATOR. White Hi-Baked enamel or stainless steel exterior finish. All-aluminum interior, with meat hooks. Height 71"—length 84½"—depth (with hardware) 33".

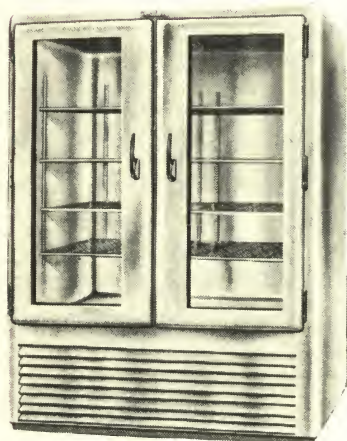


WC-4½-4½ FT. WALL CASE WITH SLIDING GLASS DOORS featuring Jord-O-Matic high-humidity blower coil. For merchandising dairy products and bottled goods. Available in white Hi-Baked enamel or stainless steel exterior. Natural polished aluminum interior. Height 70¾"—length 53¼"—depth 30".

Gordon

REACHIN

REFRIGERATORS



SC-30-G-30 CU. FT. REACH-IN REFRIGERATOR with Thermopane Glass Doors (also available with solid doors) available in white Hi-Baked enamel or stainless steel exterior. All-aluminum interior. Height 70¾"—length 53¼"—depth (with hardware) 33".



14/6 - TWO-TEMPERATURE REFRIGERATOR— 14 cu. ft. normal temperature refrigerator plus 6 cu. ft. frozen food locker. Stainless steel or white Hi-Baked enamel exterior. All-aluminum interior. Height 70¾"—length 43¾"—depth (with hardware) 33".



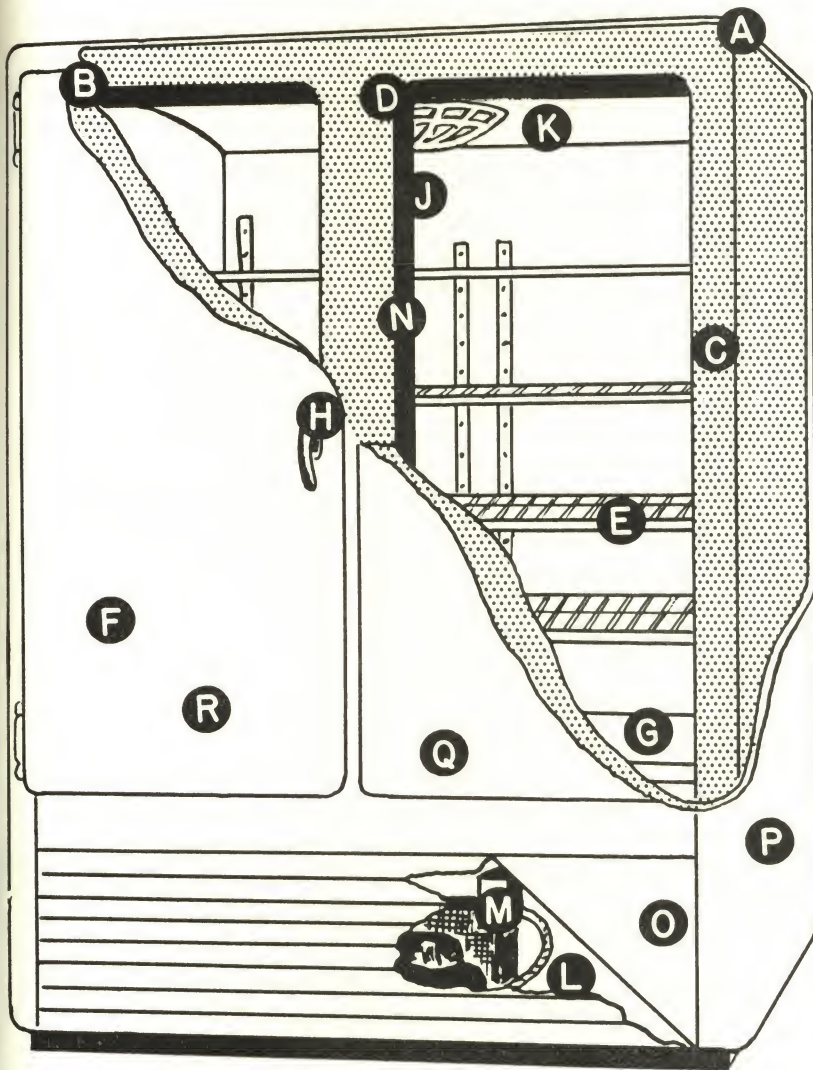
SC-23-IM-23 CU. FT. REACH-IN REFRIGERATOR available in white Hi-Baked enamel or stainless steel exterior. All-aluminum interior. Height 70¾"—length 43¾"—depth (with hardware) 33".

RESTAURANT AND

Brodie's Inc.

HOTEL SUPPLIES

EQUIPMENT

REFER TO CUT-AWAY DRAWING

- A—All welded construction with moisture proof seams
 - B—Extra heavy air cushion rubber gaskets prevent air leakage around doors
 - C—4" non-settling Fiberglas insulation
 - D—No wood used in construction—allows solid blanket of insulation in all walls, doors and mullion
 - E—Adjustable heavy duty wire shelves
 - F—Stainless steel or hi-baked auto-body enamel exterior finish
 - G—Interior finish—stainless steel floor and polished aluminum walls
 - H—Heavy duty chrome plated hardware,—available with padlocking provisions
 - J—Automatic interior light with switch on each door opening
 - K—Ceiling mounted high humidity blower coil. Compact, out of the way, does not detract from usable space
 - L—Self-contained hermetically sealed compressor with five-year warranty
 - M—Adjustable temperature control
 - N—Panelyte breaker strips around all door openings
 - O—Extra welded-in support
 - P—All painted surfaces thoroughly rust proofed and chemically treated for proper paint adhesion
 - Q—Brass drain located in rear of food storage compartment
 - R—Glass door models have THERMO-PANE triple glass units
- MODEL DESIGNATIONS**
- SCW—Self-contained white
 - SCS—Self-contained stainless steel
 - JFC—Equipped with Blower Coil
 - IM—Equipped with Ice Maker
 - G—Equipped with Glass Doors

REACHINS..STAINLESS STEEL EXTERIORS

S14/6...Two-Temperature Refrigerator
 S23JFC...Blower Coil-Solid Doors
 S23IM...Ice Maker-Solid Doors
 S23G....Blower Coil-Thermopane Glass Doors
 S30JFC...Blower Coil-Solid Doors
 S30IM...Ice Maker--Solid Doors
 S30G....Blower Coil--Thermopane Glass Doors
 RS42JFC.42 Cu. Ft. Blower Coil-Solid Doors
 S60JFC...Blower Coil-All Shelves, Solid Doors
 S60H....Blower Coil-Meat Rails

REACHINS..WHITE ENAMEL EXTERIORS

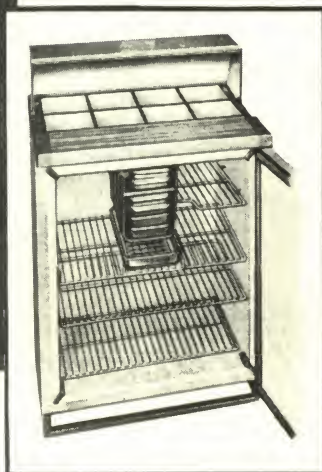
W14/6...Two-Temperature Refrigerator
 W23JFC...Blower Coil-Solid Doors
 W23IM...Ice Maker-Solid Doors
 W23G....Blower Coil-Thermopane Glass Doors
 W30JFC...Blower Coil-Solid Doors
 W30IM...Ice Maker-Solid Doors
 W30G....Blower Coil-Thermopane Glass Doors
 W60JFC...Blower Coil-All Shelves, Solid Door
 W60H....Blower Coil-Meat Rails Behind Door

See opposite page

EQUIPMENT

For HOTELS • RESTAURANTS

BARS • INSTITUTIONS • CLUBS



Just Plug it in —

AND IT'S IN OPERATION!

COMPLETE WITH Self-Contained COMPRESSOR UNIT. Finely constructed, hermetically sealed Tecumseh compressor unit maintains silent, efficient refrigeration at all times using Freon 12 as refrigerant. Guaranteed for one year.

WORK TOP — Glasco Sandwich Bar work top is made of select maple (1½" thick) constructed to withstand hard and constant use. Cleans in a jiffy with a damp cloth. Unit includes detachable crumb box, 8 salad pans and roll down hood. Salad pans are inset, measure 6" x 6" x 3" each and are cooled by conduction with refrigerated compartment below. Hood may be rolled down when salad pans are not in use.

INTERIOR — Five cubic feet of refrigerated area contains four convenient shelves, two ice trays (48 cubes) and space for four additional trays (total 144 cubes). Cabinet is heavy welded steel construction, bonderized and finished in 2 coats of high temperature baked enamel.

TEMPERATURE CONTROL—Unit has 12-position cold control with defrost position and defrost tray. Fibre glass insulation.

FINISH — Available in either white or metallized grey.

CURRENT—115 Volt, AC. 60 Cycles.

No illustration can do complete justice to the beauty and utility of these refrigerated salad and sandwich tables. Their heavily insulated all steel welded and soldered construction, stainless steel top and pans, chrome hardware, and utility features make these models the finest available.



write us for full information

REFRIGERATED SALAD
AND SANDWICH TABLE

Model ST-2-48 BL

Length, 45½". Width, 30". Height, 34".

Interior capacity, 10 cubic feet.

Approximate shipping weight, 360 pounds.

Comes complete with pans and blower coil.

RESTAURANT AND

Brodie's Inc. HOTEL SUPPLIES

EQUIPMENT

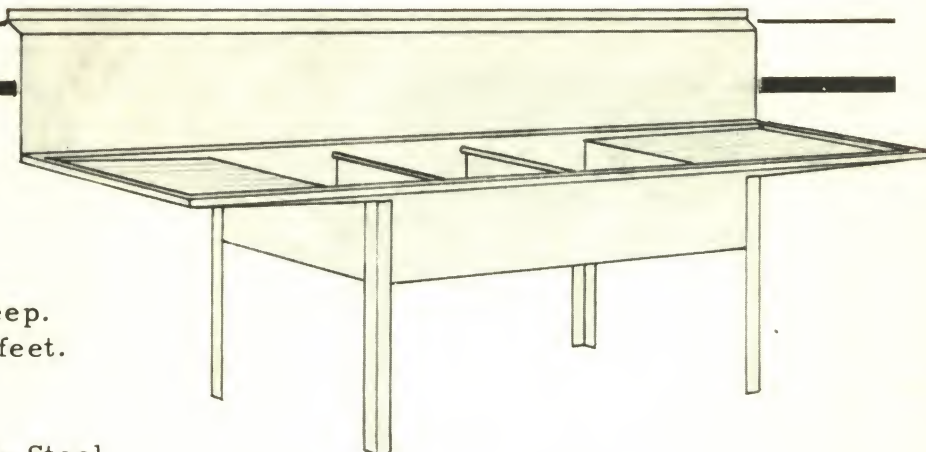
BUY *Brodie* QUALITY

#302 KITCHEN SINK

Double Drainboards
8' long, 2' front to back.

Specifications:

Bins 16" x 20" x 10 1/2" deep.
Angle iron legs, adjustable feet.
Overflow drain pipes.
18" splash back.
Constructed of #2B Stainless Steel.



write us for full information

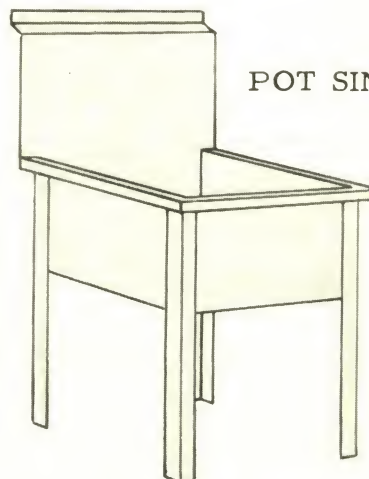
#602 KITCHEN SINK

Same specifications as #302 except that it is constructed of 20 gauge galvanized iron with hammertone finish.

#601 KITCHEN SINK

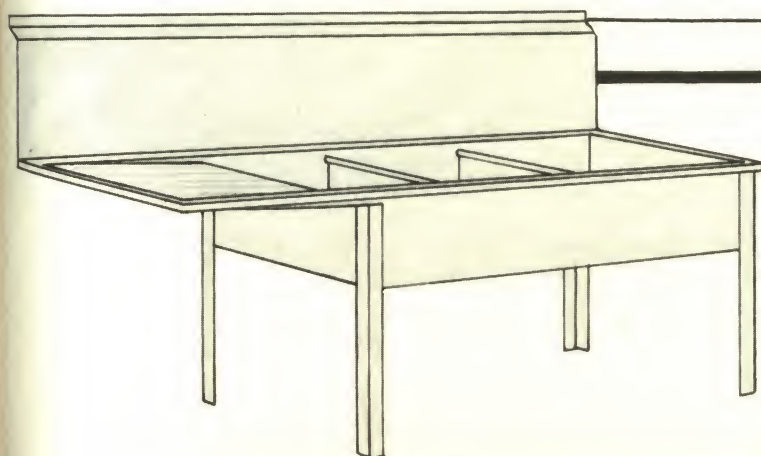
Same specifications as #301 except that it is constructed of 20 gauge galvanized iron with hammertone finish.

POT SINK



EITHER ONE OR TWO BIN

Bins 22" sq. x 14" deep



#301 KITCHEN SINK

Right or left-hand drainboard.
6' long, 2' front to back.

Specifications:

Bins 16" x 20" x 10 1/2" deep.
Angle iron legs, adjustable feet.
Overflow drain pipes.
18" splash back.
Constructed of #2B Stainless Steel.

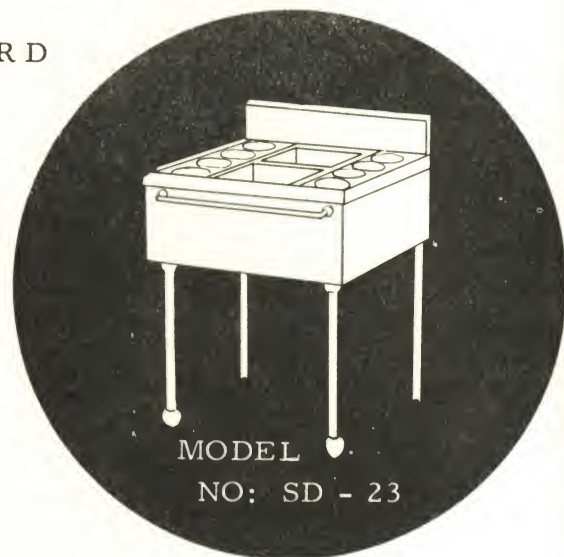
STOCK SHEET METAL ITEMS

SERVICE STATION WITH DRAINBOARD



MODEL NO.: SD-40

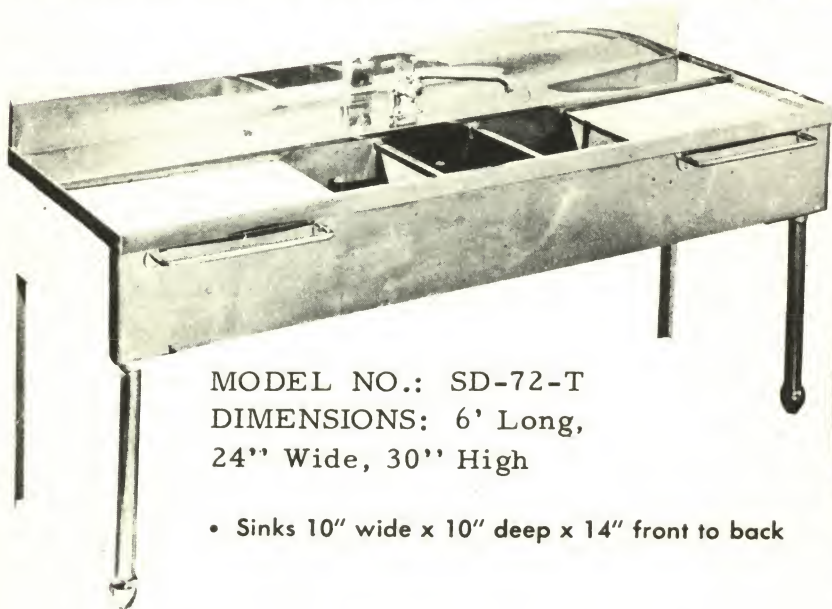
DIMENSIONS: 40" Long,
24" Wide, 30" High



MODEL
NO: SD - 23

Same as Model SD-40 but without drainboard.
Dimensions: 23" Long, 24" Wide, 30" High

TRIPLE SINK WITH DOUBLE DRAINBOARD



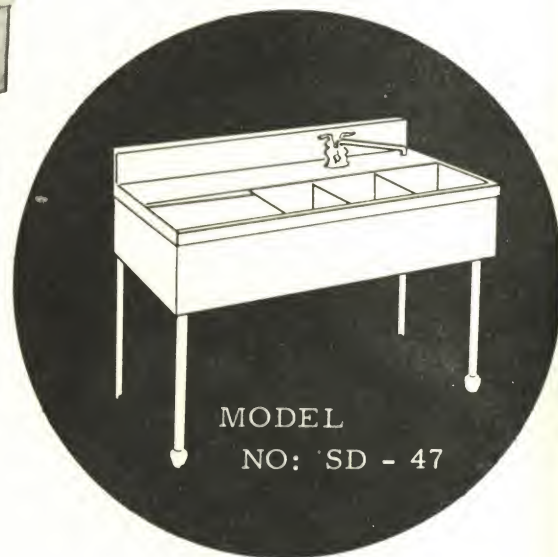
MODEL NO.: SD-72-T

DIMENSIONS: 6' Long,
24" Wide, 30" High

- Sinks 10" wide x 10" deep x 14" front to back

FEATURES:

- All steel framing
- All stainless front and top
- Chrome front legs with adjustable feet
- Brass over flow pipes in sinks
- Insulated ice compartments
- All steel body rust proofed in and out



MODEL
NO: SD - 47

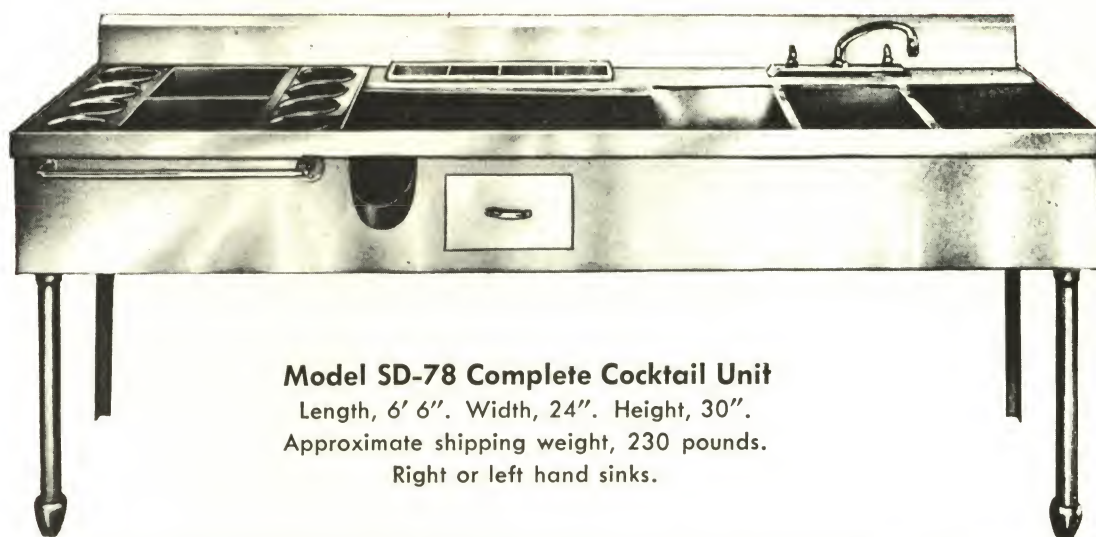
Same as Model SD-72-T but equipped with single, right or left drainboard.

Dimensions: 47" Long, 24" Wide, 30" High

STOCK SHEET METAL ITEMS

Standard Line

COCKTAIL UNITS



Model SD-78 Complete Cocktail Unit

Length, 6' 6". Width, 24". Height, 30".

Approximate shipping weight, 230 pounds.

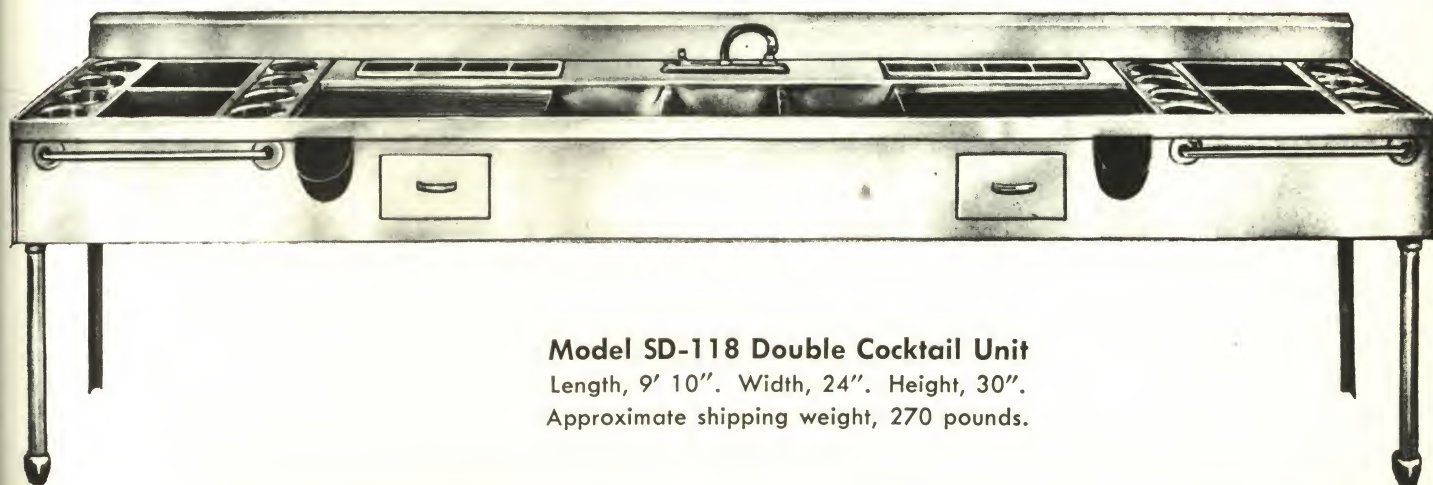
Right or left hand sinks.

The two units shown are
the finest medium priced bar
equipment on the market.

The Standard Line is in constant production, and available on short notice. Minor changes may be ordered to meet individual requirements at small additional cost, on most items; but the economy of space, handy arrangement of working top and beauty of appearance leave little to be desired.

FEATURES:

- Fruit trays in back ledge
- Swing faucet
- All stainless front and top
- All chrome fixtures
- Insulated ice compartments
- Chrome over flow pipes in sinks
- Chrome front legs with adjustable feet
- Beauty of construction and appearance
- All welded and soldered construction
- Sinks 10" wide x 10" deep x 17" front to back



Model SD-118 Double Cocktail Unit

Length, 9' 10". Width, 24". Height, 30".

Approximate shipping weight, 270 pounds.

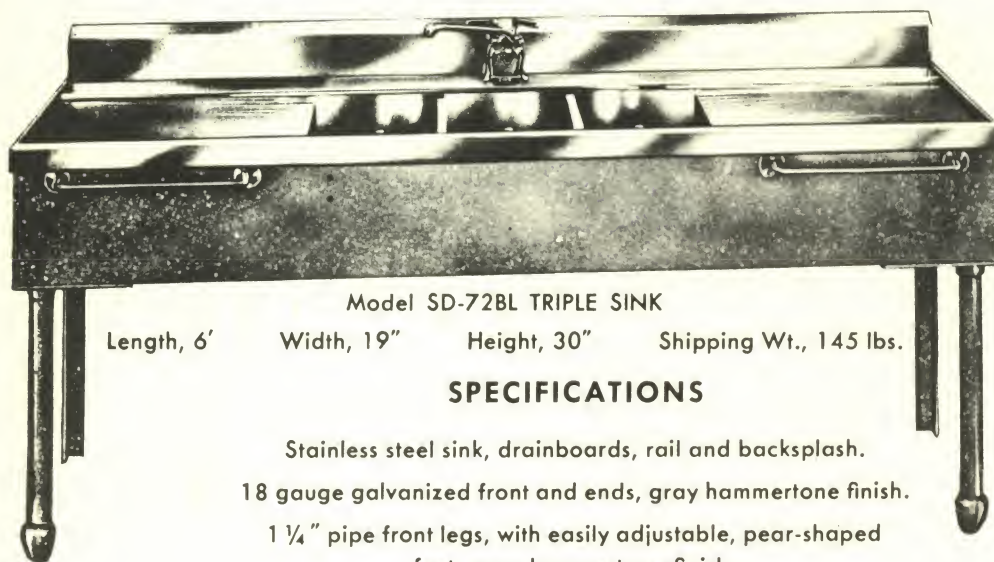
RESTAURANT AND

Brodie's Inc.

HOTEL SUPPLIES

STOCK SHEET METAL ITEMS

The Budget Line



Model SD-72BL TRIPLE SINK

Length, 6' Width, 19" Height, 30" Shipping Wt., 145 lbs.

SPECIFICATIONS

Stainless steel sink, drainboards, rail and backsplash.

18 gauge galvanized front and ends, gray hammertone finish.

1 1/4" pipe front legs, with easily adjustable, pear-shaped feet, gray hammertone finish.

No-leak overflow

• Swing-type faucet

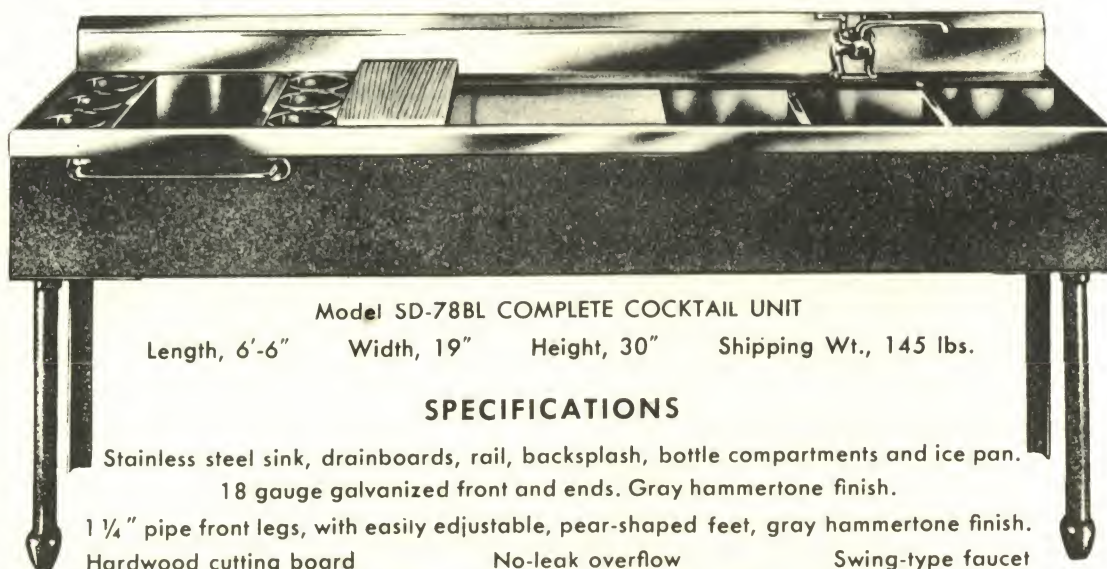
**Quality
merchandise**

PLUS

**moderate
price**

Other models available are:

Double cocktail unit	SD-118BL
Jockey box section	SD- 23BL
Single drainboard triple sink	SD- 47BL



Model SD-78BL COMPLETE COCKTAIL UNIT

Length, 6'-6" Width, 19" Height, 30" Shipping Wt., 145 lbs.

SPECIFICATIONS

Stainless steel sink, drainboards, rail, backsplash, bottle compartments and ice pan.

18 gauge galvanized front and ends. Gray hammertone finish.

1 1/4" pipe front legs, with easily adjustable, pear-shaped feet, gray hammertone finish.

Hardwood cutting board

No-leak overflow

Swing-type faucet

Sinks may be ordered for right or left ends.

EQUIPMENT

Model 701



"TENDERSTEAK."

CAPACITY — Feed opening — Width $1\frac{1}{8}$ ", Length $9\frac{3}{8}$ ". Will handle steak up to 1" thickness.

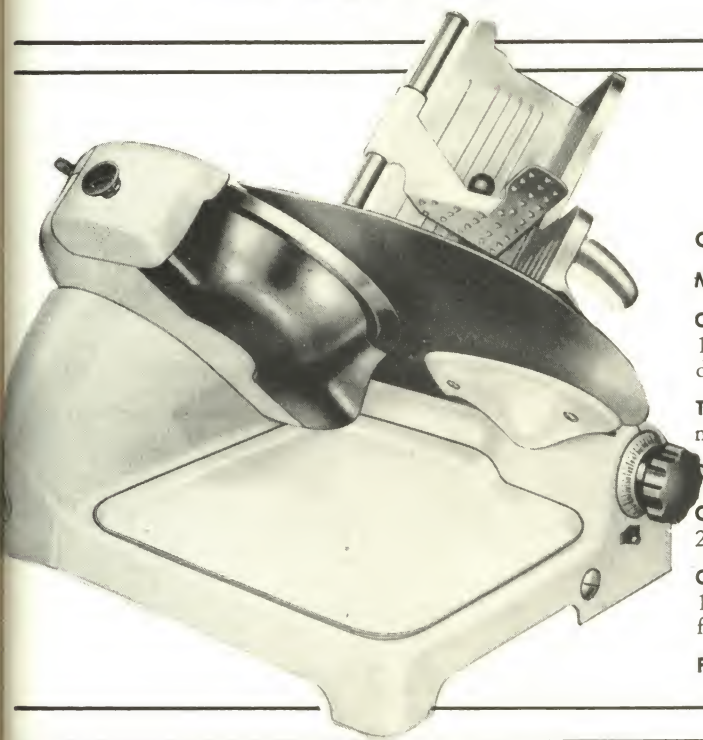
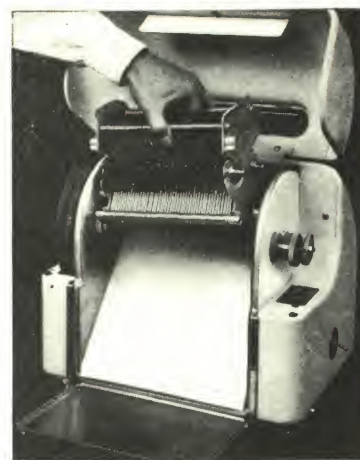
REGULAR EQUIPMENT — Hinged tray — stainless steel. Safety cleaning tool and sharpening file.

FINISH — Cabinet, white Dulux Enamel. Feed opening, chute, blades, and tray — stainless steel.

OVERALL DIMENSIONS — Width: $15\frac{7}{8}$ "; Depth: $12\frac{1}{8}$ "; Height: $15\frac{7}{8}$ ".

WEIGHT — Net 81 lbs.

SHIPPING WEIGHT — 93 lbs.



SPECIFICATIONS:

MODEL 805

not shown

OPERATION — Semi-electric.

MOTOR — $\frac{1}{4}$ H.P.

CUTTING CAPACITY — up to $10\frac{1}{2}$ " wide by $3\frac{1}{2}$ " high or 8" diameter.

THICKNESS OF SLICES — any thickness up to $\frac{3}{4}$ ".

DIAMETER OF KNIFE — $12\frac{1}{2}$ ".

OVERALL DIMENSIONS — Width, 21"; Depth, $24\frac{1}{2}$ "; Height, $20\frac{1}{2}$ ".

COUNTER SPACE REQUIRED — $13\frac{1}{2}$ " x 19" measured from feet to feet.

FINISH — White Dulux.

MODEL HC

OPERATION — Semi-electric.

MOTOR — $\frac{1}{8}$ HP.

FEEDING — Mechanical.

CUTTING CAPACITY — Up to $8\frac{3}{8}$ " wide and up to $4\frac{1}{4}$ " high or $6\frac{1}{2}$ " dia.

DIAMETER OF KNIFE — 10".

SLICES PER MINUTE — At operator's discretion.

THICKNESS OF SLICES — As desired up to $9/16$ ".

OVERALL DIMENSIONS — Width $19\frac{3}{4}$ ", Depth 20", Height $16\frac{1}{4}$ ".

COUNTER SPACE REQUIRED FOR MACHINE BASE — Measured from feet to feet Width 11". Depth $17\frac{3}{4}$ ".

write us for full information

SPECIFICATIONS:

MODEL GC

OPERATION — Semi-electric.

MOTOR — $\frac{1}{4}$ HP.

FEEDING — Mechanical.

CUTTING CAPACITY — Up to $10\frac{1}{2}$ " wide and up to $4\frac{1}{4}$ " high or $7\frac{1}{4}$ " dia.

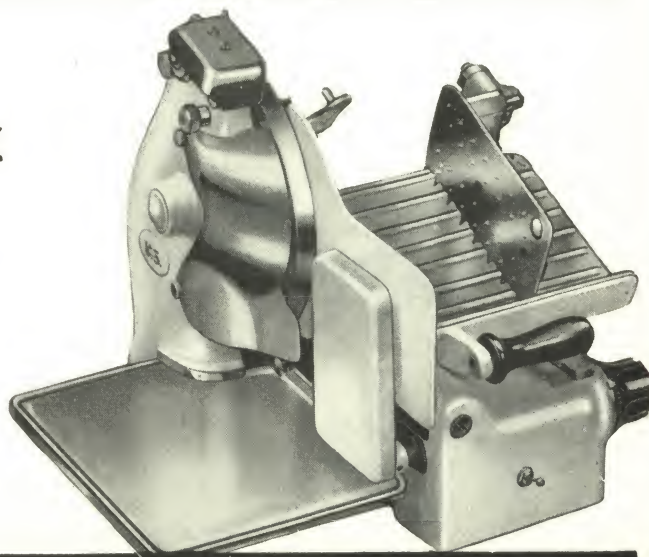
DIAMETER OF KNIFE — $12\frac{1}{2}$ ".

SLICES PER MINUTE — At operator's discretion.

THICKNESS OF SLICES — As desired up to $\frac{7}{8}$ ".

OVERALL DIMENSIONS — Width 21"; Depth, $24\frac{3}{4}$ "; Height, $18\frac{3}{4}$ ".

COUNTER SPACE required for machine base, measured from feet to feet — Width, $12\frac{7}{8}$ "; Depth, 19-15/16".

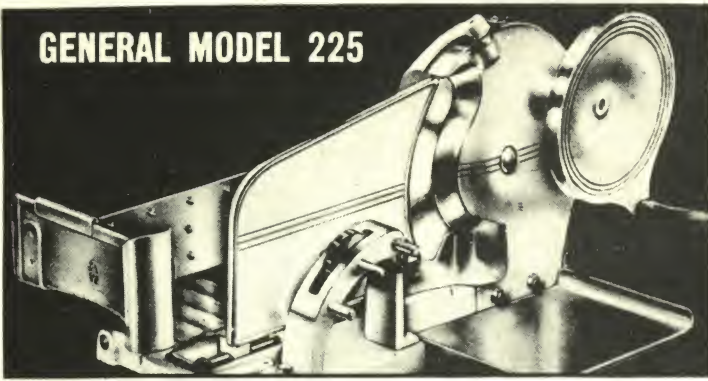


RESTAURANT AND

Brodie's Inc. HOTEL SUPPLIES

EQUIPMENT

GENERAL MODEL 225



a "STAR" slicing performer with

real eye-appeal . . and what PRICE-APPEAL !

The 225 is its own best salesman, all spruced up and ready to convince your better customers that a deluxe slicer can be had for less than three figures, and considerably less, too!

The 225 has everything, but here are just a few high points:

1. An Evergloss Stainless Steel rotary blade that can't stain, rust or tarnish.
2. A blade guard to protect the knife and gears.
3. An automatic sharpener for a permanent razor edge.
4. A "finger-flick" Gaugometer, precise to 1/32 of an inch.
5. Extra-heavy bearings for smooth operation and longer life.

6. An 11-inch sliding stroke for extra-size meats.
7. Chrome edges for deluxe appearance and non-chipping durability.

In fact, all the extras that go with the most expensive machines available!

specifications . . .

Size: 17 1/2" long x 15" wide x 11 1/4" high.

Knife Diameter: 9" Stainless Steel.

Food Capacity: 6 1/2" high x 10" wide — any length.

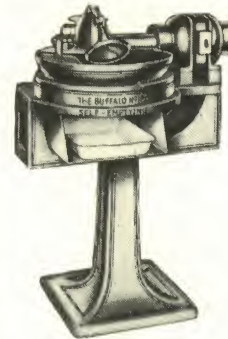
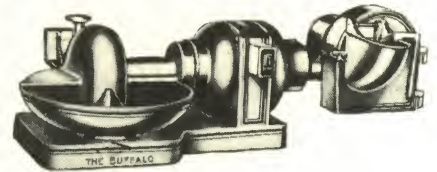
Net Weight: 32 1/2 lbs.

Packed Weight: 36 3/4 lbs.

Finish: White porcelain with chrome edges.

Buffalo

Bench Type FOOD CUTTERS

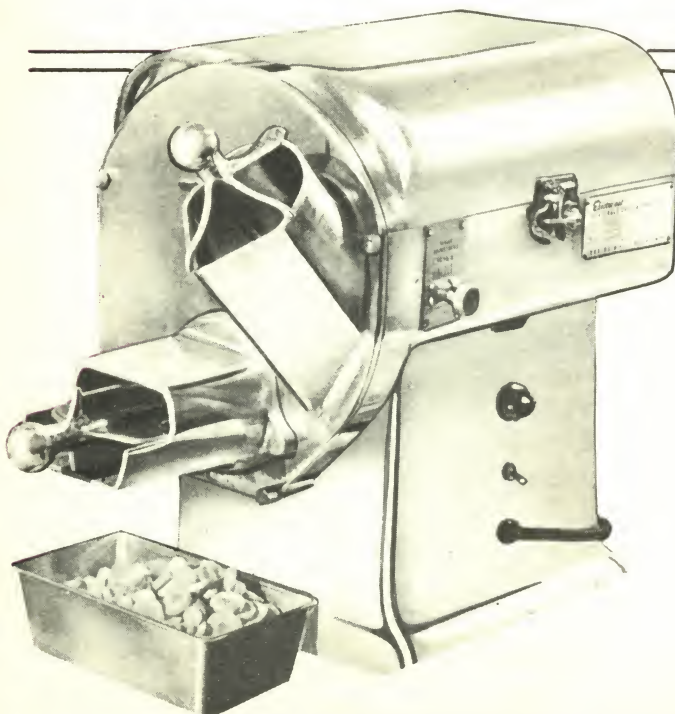


Self-Emptying

CUTTERS

write us for full information

SLICERS AND CUTTERS



Electro-cut

CUTS EVERYTHING UNIFORMLY

Three Classes of Cut. (1) High-speed flat slicer for American fries, chips, cabbage slaw, etc., instantly adjustable from 1/64 to 1/4 inch thickness.

(2) Strips, 1/8 inch square; mainly for French fries but cuts any vegetable to this size.

(3) Strips, 1/8 inch square; for shoe-strings, carrot sticks, salad trims, etc.

Taking the place of three pairs of human hands, Electro-cut with one operator does more than release two helpers to other duties. Its speed and capacity permit you to leave cutting and slicing until the last minute. Foods then are fresh, crisp, with full flavor and color. Uniform sizes of strips and thickness of slices cook more evenly, appear more appetizing.

RESTAURANT AND

Brodie's Inc.

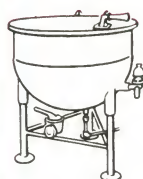
HOTEL SUPPLIES



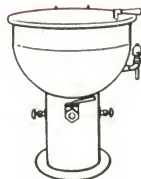
WEAR-EVER ALUMINUM

Kettles and Urns

A type to meet every kitchen requirement



TUBULAR
LEGGED



PEDESTAL



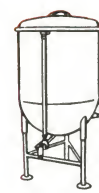
ROASTING



TRUNNION



VEGETABLE
COOKER



STEAM JACKETED
URN



GAS-FIRED

3 IMPORTANT ADVANTAGES OF WEAR-EVER ALUMINUM STEAM JACKETED KETTLES

● **Unequaled cooking**—Aluminum is one of the best conductors of heat known to science. It is exceeded in this respect only by silver and copper. As a consequence, aluminum S-P-R-E-A-D-S heat fast and evenly. This is important in a steam jacketed kettle, since the steam jacket extends only part way up the sides. In a Wear-Ever aluminum kettle the entire shell—including the portion above the jacket line—does the cooking. A chef therefore gets more uniform cooking results, and in many cases his cooking time is decreased, when he prepares food in a Wear-Ever aluminum kettle.

A Wear-Ever kettle also is preferable for simmering, or in the preparation of gravies or sauces. In this case the fact that aluminum spreads heat fast and evenly helps avoid scorching and burning.

In addition, an aluminum steam jacketed kettle provides another, but less well known advantage. Because it conducts heat so well, it cools off more

quickly (dissipates the heat) when steam is turned off. As a consequence, cooking stops quickly, and a chef is able to secure more accurate timing, and thus greater fidelity to his recipes.

● **Long life**—Since the development of new aluminum alloys, Wear-Ever steam jacketed kettles have been made of an extra hard, extra tough alloy that has proven its ability to stand up under hardest use. In addition, the lightness of aluminum makes it possible to use extra thick shells and jackets. When it is considered that many Wear-Ever kettles are still in use after 20, 25 and 30 or more years, these new kettles, with their hard alloy and thick metal, can be depended on for unusually long life.

● **Friendly to foods**—Aluminum cannot affect the taste, flavor or color of food in any way. It is the ideal metal for use in any equipment or utensils used in the preparation of foods.

See page 7 for table giving number of portions of different kinds of foods, prepared by each size of Legged, Pedestal, Trunnion and Gas-Fired Kettle.



TRUNNION KETTLE

(Tilting Type)

With Trunnion kettles, foods are emptied by tilting the kettle rather than through a draw-off pipe and valve. Wear-Ever Trunnion Kettles are tilted by means of a worm gear device, making this an easy, smooth operation, even in the case of heavily loaded, large size kettles.

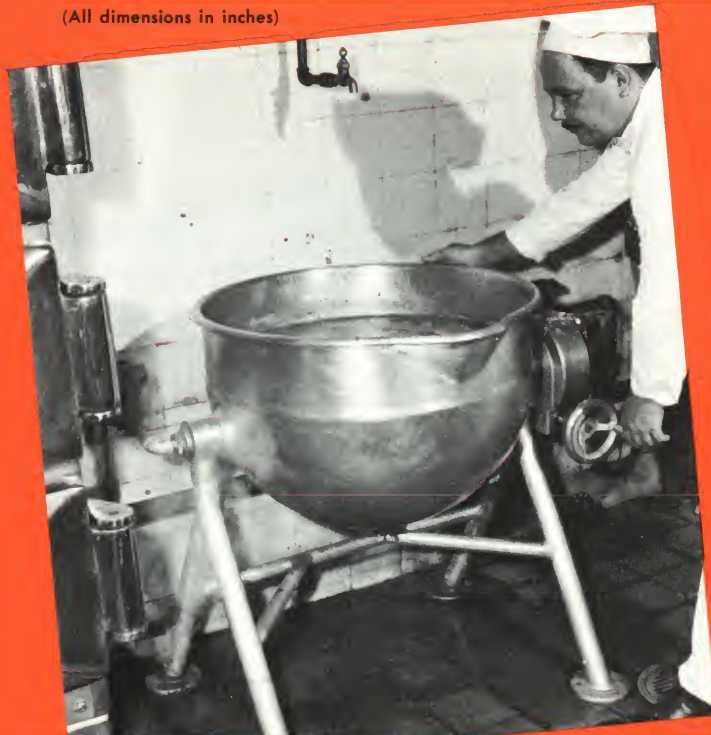
Wear-Ever Aluminum Trunnion Kettles are of approved sanitary construction throughout, with open beads for easy cleaning. They're made of Wear-Ever's extra hard alloy which is highly corrosion resistant and assures many, many years of life in regular daily use.

Shell and jacket are drawn from a single sheet of this hard alloy; there are no inside welds. Your choice of regular or highly polished finish. Bronze chrome plated safety valve (ASME approved), set to function at 40 pounds PSI. Kettles operate satisfactorily at low pressures, because of high thermal efficiency, but can be used at pressures up to 75 pounds, depending on kettle size.

SPECIFICATIONS

	No. 24020 20 gal.	No. 24030 30 gal.	No. 24040 40 gal.	No. 24060 60 gal.	No. 24080 80 gal.	No. 24100 100 gal.
Overall { Width Height Depth	37 $\frac{7}{8}$	41 $\frac{15}{16}$	47 $\frac{1}{8}$	51 $\frac{5}{16}$	55 $\frac{5}{16}$	57 $\frac{15}{16}$
	35	35 $\frac{3}{16}$	37 $\frac{15}{16}$	41 $\frac{5}{8}$	43 $\frac{13}{16}$	47 $\frac{5}{8}$
	28 $\frac{1}{8}$	30 $\frac{1}{4}$	32 $\frac{11}{16}$	37 $\frac{1}{16}$	41 $\frac{5}{8}$	45 $\frac{3}{8}$
Height in completely tilted position	38 $\frac{3}{16}$	40 $\frac{5}{16}$	42 $\frac{3}{4}$	47 $\frac{3}{8}$	51 $\frac{11}{16}$	55 $\frac{3}{16}$
Inside Diameter	22	26	28	32	36	38
Distance—floor to center of steam inlet or outlet	26 $\frac{1}{4}$	26 $\frac{1}{4}$	27 $\frac{5}{8}$	30 $\frac{3}{8}$	32 $\frac{1}{4}$	34
Width—center to center of tubular stand	26 $\frac{3}{8}$	30 $\frac{3}{8}$	33 $\frac{3}{8}$	37 $\frac{1}{2}$	41 $\frac{5}{8}$	44 $\frac{1}{4}$
Depth of stand—measured from center of front ft. to center of back ft.	23 $\frac{3}{32}$	23 $\frac{3}{32}$	25 $\frac{3}{16}$	28 $\frac{1}{16}$	30 $\frac{1}{2}$	32 $\frac{17}{32}$
Size of steam inlet and outlet	$\frac{1}{2}$	$\frac{1}{2}$	$\frac{3}{4}$	$\frac{3}{4}$	$\frac{3}{4}$	$\frac{3}{4}$

(All dimensions in inches)

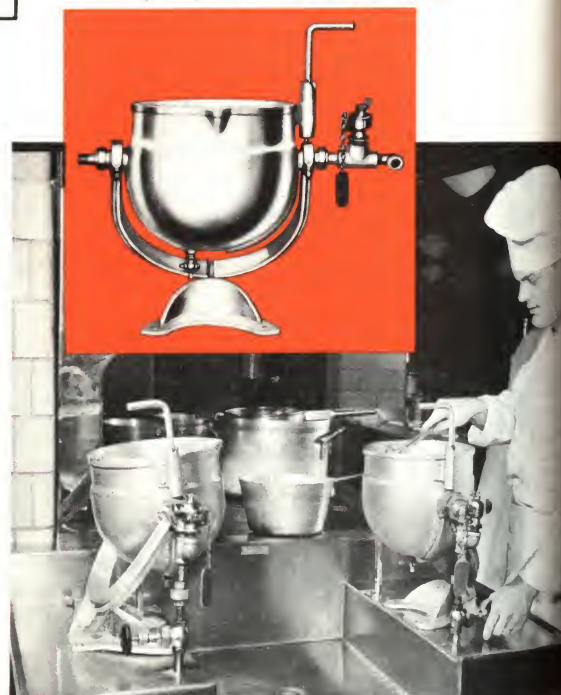


VEGETABLE COOKER

This is a small trunnion kettle for mounting on counter or table top. It tilts by means of a hand lever rather than a worm gear mechanism. This small trunnion kettle is especially suitable for the fast preparation of vegetables, sauces, gravies, and soups. Its aluminum shell spreads the heat fast and evenly assuring thorough even cooking, and helping to avoid scorching and burning.

Specifications	No. 14003 2 $\frac{1}{2}$ gal.	No. 14005 5 gal.
Overall { Width Height Depth*	18 $\frac{1}{4}$	20 $\frac{1}{4}$
	20 $\frac{1}{2}$	26 $\frac{1}{2}$
	13 $\frac{1}{2}$	15 $\frac{5}{8}$

*Allowing for space in back of Kettle for tilting.





ROASTING TYPE KETTLE

Roasts and gravies are the heart of a chef's menu. Here is the perfect kettle for preparing them. A Wear-Ever Roasting Kettle provides all the cooking advantages of aluminum and is just the right height for convenient use without stooping. The full aluminum steam jacketing assures superb browning and roasting. Kettle is standard with two-piece cover and tangent-type draw-off. All details in accordance with informative copy on pages 2 and 3, including choice of valves pictured there.

SPECIFICATIONS

	No. 28075 75 gal.	No. 28100 100 gal.	No. 28150 150 gal.
Overall {	Width	44½	49½
	Height	†49½	†52½
	Depth	44½	49½
			56¼
			†55½
			55½
Diameter inside	40	44	50
Inside depth	21¼	23½	26¾
Number of legs	3	4	4
Size of steam inlet	1½	1½	1½
Size of steam outlet	1½	1½	1½
Size of safety valve	¾	1	1
Size of draw-off	1½	2	2
*Thickness of inner shell	5/16	11/32	¾
*Thickness of outer shell	5/16	11/32	¾
Floor to draw-off valve	14	14	14

* Plus or minus 10%.

(All dimensions in inches)

† Height to top of cover stops (not shown on kettle).

STEAM JACKETED URN

Extra low . . . so low that no lifting device for the cover is required and hand pouring is easy. Electrical repouring device available if desired. Has sanitary tangent draw-off with easily taken apart nickel alloy valve. Made of famous Wear-Ever extra hard aluminum alloy. Open bead. Inside of cover equipped with special hook, enabling cover to be hung on side of urn when removed. Fast heating because aluminum carries heat rapidly up the sides so that the whole container heats the water—not just the steam jacketed portion. Provided with water gauge and safety valve. Urns also available with special cover-lifting device.

SPECIFICATIONS

	No. 20020 20 gal.	No. 20030 30 gal.	No. 20040 40 gal.	No. 20060 60 gal.	No. 20080 80 gal.	No. 20100 100 gal.	No. 20125 125 gal.	No. 20150 150 gal.
Overall {	Width	22½	26½	26½	31	33¾	33¾	37¼
	Height	47¾	48¾	54½	57½	61½	69¾	76½
	Depth	28¾	32¾	32¾	36¾	38¾	38¾	42¾
Diameter Over Bead	19½	23¾	23¾	28½	30¾	30¾	34¾	34¾
Size of steam inlet	¾	¾	¾	1	1	1	1¼	1¼
Size of steam outlet	¾	¾	¾	1	1	1	1¼	1¼
Size of draw-off	1	1	1	1	1	1	1	1
Distance from floor to draw-off valve	14	14	14	14	14	14	14	14

(All dimensions in inches)



Specification sheets, blueprints and prices available on request.



GAS FIRED KETTLE

(No Steam Needed)

This kettle is the perfect answer where quantities of food have to be prepared and steam is not readily available. Cooking is done by means of gas heat (natural, artificial or bottled) applied directly to the heavy gauge seamless aluminum shell. The rapidity with which aluminum spreads heat enables the entire container to do the cooking, giving assurance of perfectly prepared foods. A tangent draw-off and easy-to-clean valve give sanitary protection and provide utmost convenience in emptying the kettle. A



SPECIFICATIONS

	No. 19010 10 gal.	No. 19020 20 gal.	No. 19030 30 gal.	No. 19040 40 gal.
Overall { Width Height Depth	25 1/8 31 3/16 32 1 1/16	29 3/8 35 36 1 3/16	33 3/8 36 1/2 40 7/8	35 1/2 38 7/8 43
Diameter of base	25 1/8	29 3/8	33 3/8	35 1/2
Size of draw-off	1 1/2	1 1/2	1 1/2	1 1/2
Floor to draw-off valve	15 5/16	15 5/16	15 5/16	15 5/16
Gas inlet I.P.S.	1	1	1	1

(All dimensions in inches)

alternate model has the kettle container made with lift-out handles, and no draw-off, as shown.

PYRASTOVE BURNER

The burner is a Pyrastove burner, specially engineered by the Blodgett Manufacturing Company for use with this kettle. Variations are available for use with natural, artificial and bottled gas. It is lightweight, being approximately 1/3 the weight of equivalent cast iron construction. The elimination of cast iron also eliminates breakage, sand holes, porosity, rough interior mixers and headers. Burner tips are of low chrome alloy which resists the kind of corrosion that clogs parts and makes maintenance necessary. Burners turn down to less than 10% of maximum input without flash-back. This permits fuel savings through very low burner adjustments when only a low temperature is required.

CUTS COOKING TIME

This new Gas-Fired Kettle has been thoroughly tested in the Wear-Ever Kitchens and in actual use under everyday restaurant conditions. Excellent results have been obtained as a stock kettle for cooking soups, stews, fresh vegetables, and frozen foods. It also produces excellent roasts. Of interest is the time saved in roasting. For instance, a fresh ham which normally would have taken 4 hrs. 10 mins. in a 350° oven took only about half the time (2 hrs. 20 mins.) in the Wear-Ever Gas-Fired Kettle.

Specification sheets, blueprints and prices available on request.



CAPACITY AND PORTION TABLE

F O R

WEAR-EVER*Aluminum*

TUBULAR LEGGED, PEDESTAL, TRUNNION AND GAS-FIRED KETTLES

GALLONS WHEN FULL	INSIDE DIA.	INSIDE DEPTH	REDUCTION IN CAPACITY WHEN NOT FILLED TO BRIM		P O R T I O N S		
			INCHES BELOW BRIM	REDUCE CAPACITY TO	MAIN DISH OR COFFEE 8 Oz. Servings	FRUIT 5 Oz. Servings	VEGETABLE OR DESSERT 4 Oz. Servings
10	18	12 $\frac{1}{8}$	2 in.	8 gal.	128	192	256
			4 in.	5 $\frac{1}{2}$ gal.	88	132	176
20	22	15 $\frac{3}{8}$	2 in.	17 gal.	272	408	544
			4 in.	14 gal.	224	336	448
			6 in.	11 gal.	176	264	352
30	26	17 $\frac{3}{8}$	2 in.	25 $\frac{1}{2}$ gal.	408	612	816
			4 in.	21 gal.	336	504	672
			6 in.	16 gal.	256	384	512
40	28	19 $\frac{1}{16}$	2 in.	34 $\frac{1}{2}$ gal.	552	828	1104
			4 in.	29 gal.	464	696	928
			6 in.	24 gal.	384	576	768
60	32	22 $\frac{5}{8}$	2 in.	53 gal.	848	1272	1696
			4 in.	46 gal.	736	1104	1472
			6 in.	39 gal.	624	936	1248
80	36	24 $\frac{3}{16}$	2 in.	74 $\frac{1}{2}$ gal.	1144	1716	2288
			4 in.	62 $\frac{1}{2}$ gal.	1000	1500	2000
			6 in.	54 gal.	864	1296	1728
100	38	26 $\frac{3}{4}$	2 in.	90 gal.	1440	2160	2880
			4 in.	80 $\frac{1}{2}$ gal.	1288	1932	2576
			6 in.	71 gal.	1136	1704	2272
150	44	30 $\frac{1}{8}$	2 in.	137 gal.	2192	3288	4384
			4 in.	124 gal.	1984	2976	3968
			6 in.	111 gal.	1776	2672	3552
75	40	21 $\frac{1}{4}$	2 in.	64 gal.	1024	1536	2048
			4 in.	53 gal.	848	1272	1696
			6 in.	42 gal.	672	1088	1344
100	44	23 $\frac{1}{2}$	2 in.	89 gal.	1424	2136	2848
			4 in.	74 gal.	1184	1776	2368
			6 in.	61 gal.	976	1464	1952
150	50	26 $\frac{7}{8}$	2 in.	132 $\frac{1}{2}$ gal.	2120	3180	4240
			4 in.	116 gal.	1856	2784	3712
			6 in.	97 $\frac{1}{2}$ gal.	1560	2340	3120

Georgia State College for Women
Milledgeville, Ga.



National Cash Register Co.
Akron, Ohio

Edgewood State Hospital
Brentwood, Long Island, N. Y.



Eastman Kodak Employees' Cafeteria
Rochester, N. Y.

WEAR-EVER
Aluminum
UTENSILS AND EQUIPMENT



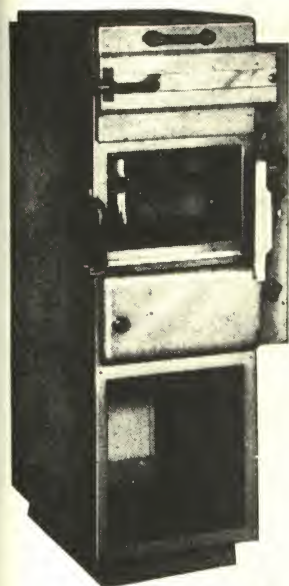
... for restaurant and
institutional kitchens
and for food processing
and industrial plants

manufactured by

**THE ALUMINUM
COOKING UTENSIL
COMPANY**

5053 Wear-Ever Building
New Kensington, Pa.

EQUIPMENT



Steamcraft ← Cooker

No. 116—One Compartment
STEAMCRAFT CUB

No. 116—standard
2 Compartment
STEAMCRAFT GAS or
ELECTRIC

A steamer especially designed for the smaller operator, or as an auxiliary unit for large places. Steamcraft generates its own steam, holds six standard size pans, takes up no more space than a fryer.

It can be placed on a table, or on its own stand. Sturdy, easy to operate and keep clean.

CONTAINERS: Uses standard 12" x 20" cafeteria pans. Each compartment holds three 2 $\frac{1}{4}$ " deep pans. (Other utensils may also be used.)

CAPACITY: One compartment model, 3 pans; Two compartment model, 6 pans.

OVERALL DIMENSIONS: 21 $\frac{1}{2}$ " wide x 29 $\frac{1}{2}$ " deep. One compartment 21" high; Two compartment 32" high, without base. Base section 22" high. Door openings 13 $\frac{3}{8}$ " x 9" high.

CONSTRUCTION: Cooking chamber, welded seamless. Stainless steel interior, including shelves and slides.

INSULATION: 1" thick fibre glass on exterior walls.

EXTERIOR FINISH: Aluminum. (Stainless steel available at additional cost.)

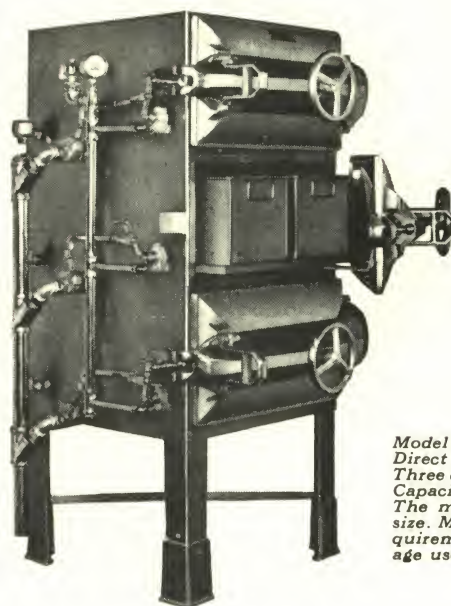
DOORS: No. 43 alloy cast aluminum, corrosion resisting and fully adjustable without tools.

BASE: Optional, at slight additional charge. Three sides enclosed, one shelf.

CLOCK CONTROL: 60 minute dial with signal and light, regulating cooking and holding heat. Gas models have 115 volt A.C. extension cord and plug.

HEAT: All types of gas; also 220 volt single phase A. C. electricity, using long life contact heaters.

STEAM CHEF The Hardest Worker in the Kitchen



Model 101-3B
Direct Connected
Three compartments
Capacity 6 bushels
The most popular
size. Meets all re-
quirements of aver-
age user.

- ➔ Promotes cooking smaller quantities oftener.
- ➔ Prepares more attractive and flavorful food.
- ➔ Preserves vitamins and minerals.
- ➔ Heats frozen and canned foods perfectly.
- ➔ Excellent for re-heating, pre-cooking, blanching,
- ➔ Simple and easy to use — anyone can operate.

SIZES, CAPACITIES AND DIMENSIONS

Model	Capacity	Door Openings
STANDARD MODELS —		
101-2B	Two Compartment 4 bu.	22 $\frac{3}{8}$ " x 12 $\frac{1}{8}$ "
101-3B	Three Compartment 6 bu.	22 $\frac{3}{8}$ " x 12 $\frac{1}{8}$ "
ALTERNATE MODELS —		
102-1C	Single Compartment 2 $\frac{1}{2}$ bu.	22 $\frac{3}{8}$ " x 14 $\frac{3}{4}$ "
102-2C	Two Compartment 5 bu.	22 $\frac{3}{8}$ " x 14 $\frac{3}{4}$ "
102-3C	Three Compartment 7 $\frac{1}{2}$ bu.	22 $\frac{3}{8}$ " x 14 $\frac{3}{4}$ "
101-4B	Four Compartment 8 bu.	22 $\frac{3}{8}$ " x 12 $\frac{1}{8}$ "

Complete information, prices and detailed specifications will be furnished on request.

"Built by Specialists"

write us for full information

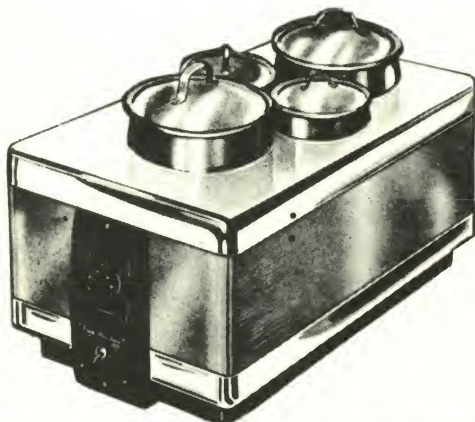
RESTAURANT AND

Brodie's Inc. HOTEL SUPPLIES

DRY HEAT FOOD SERVERS

EQUIPMENT

STAR-MASTER UNITS

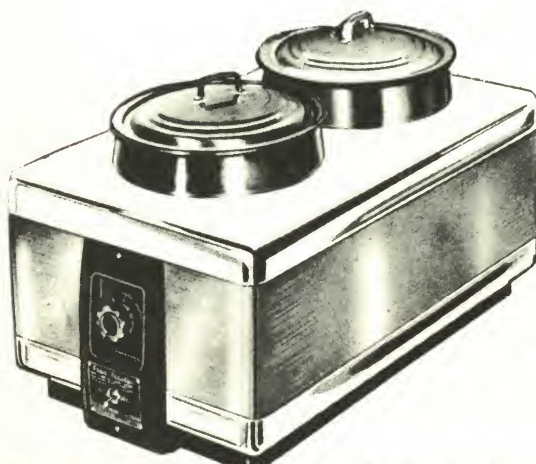


MODEL 61 FOUR-POT FOOD SERVER

Standard four pot-food server with basic Star-Master Unit design and construction features.

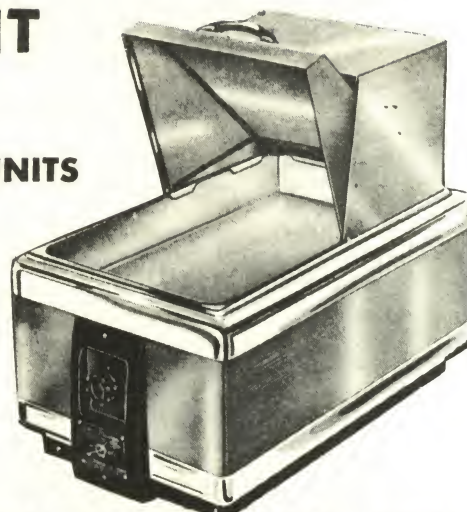
Two 6½" diameter openings accommodate standard No. 06½ four-quart porcelain or S6½ four-quart stainless steel food pot. Two 5" diameter openings hold standard 05D 2½-quart porcelain or S5D2½ stainless steel food pot. Thermostat with holding range of 100 to over 212 degrees. Plugs in as single unit or simplified wiring permits easy battery installation.

Size less insets: 14x22½x11" high. 800 watts, 115 volts. A. C. only.



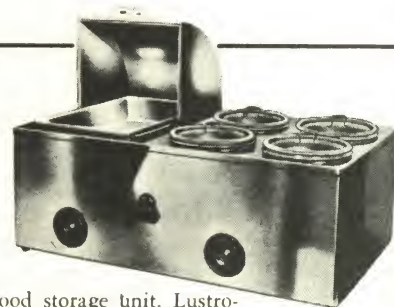
MODEL 60 TWO-POT FOOD SERVER

Star-Master Unit with same basic features as illustrated in cutaway view. Two 8½" diameter openings hold standard No. 08½ seven quart porcelain or S8½ seven quart stainless steel food pots complete with cover. Thermostat accurately holds temperature from 100 to over 212 degrees. Plugs in as single unit or simplified wiring permits easy battery installation. Unit size less insets: 14x22½x11" high. 800 watts, 115 volts. A. C. only.



MODEL 62 BASIC UNIT SHOWN AS MEAT SERVER

Star-Master Model 62 Meat Server keeps meat at just the right temperature and always ready to serve. A brand new stainless steel fold-back meat pan cover retains the heat and juices for a longer time... meat stays tender and delicious without drying out. Basic Star-Master design and construction features. Thermostat with holding range from 100 to over 212 degrees. The Model 62 Meat Server holds a standard 12x20 No. 2000 porcelain or No. S2000 stainless steel hotel pan. Plugs in as single unit or easily installed in a compact efficient battery. Size 14x22x19½" high. 800 watts, 115 volts. A. C. only.



Model 1316

Features: Hot food storage unit. Lustrous chrome finish. Stainless steel meat cover and inserts. Manufactured by Griswold Manufacturing Company.

Size: Height 21"; width 30"; depth 17½". Net weight 33 lbs.

Capacity: Short meat pack 10" x 16" x 2½"; four 4-quart inserts.

Electrical data: Rating 1375 watts. Meat pan and inserts each having thermostat control. A plug-in appliance.

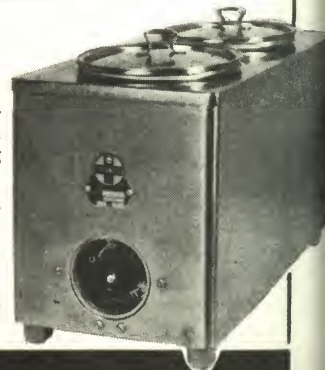
Model 1315

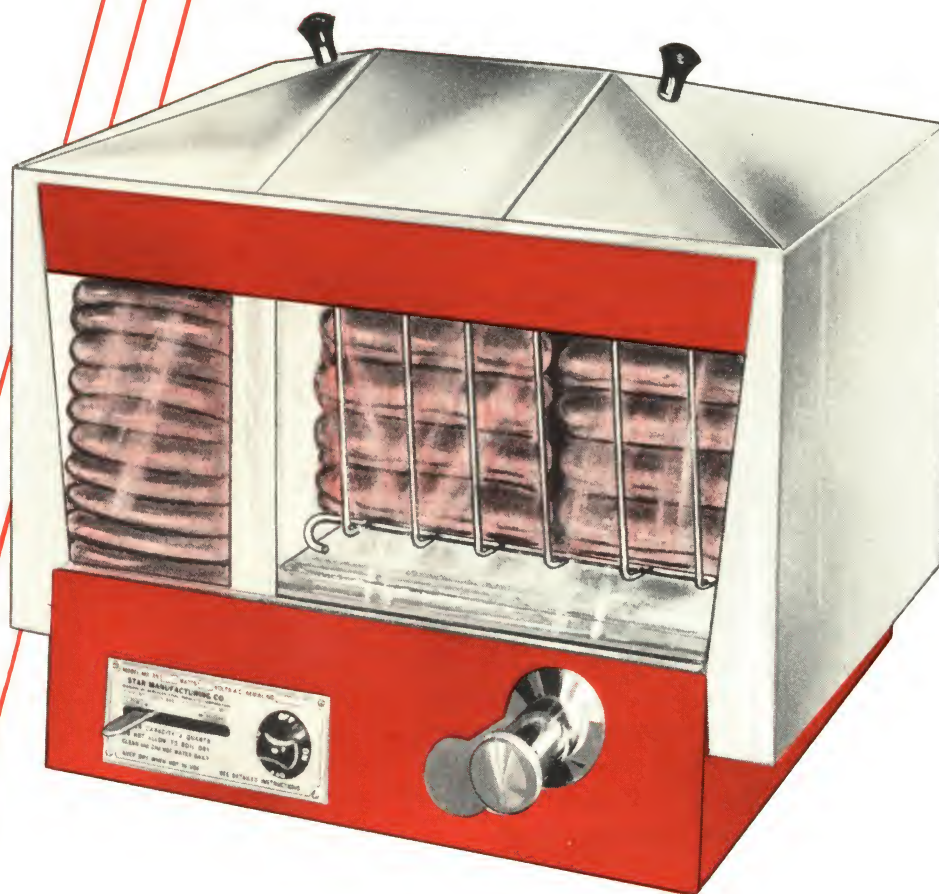
Features: Portable hot food warmer. Lustrous chrome finish. Stainless steel inserts. Manufactured by Griswold Manufacturing Co.

Size: Height 14"; depth 17½"; width 9½". Net weight 30 lbs.

Capacity: Two 4-quart inserts.

Electrical data: Rating 425 Watts. Thermostat Griswold open coil elements. A plug-in appliance.





Star Steamro, Jr.

Model 35. Electric Combination Hot Dog Steamer and Bun Warmer. Low cost, compact counter unit for serving piping hot frankfurters and buns quickly and conveniently.

STAR MANUFACTURING COMPANY • SAINT LOUIS 20, MISSOURI

DIVISION OF HERCULES STEEL PRODUCTS CORPORATION



Features of the STAR MODEL 35 STEAMRO, JR.

EFFICIENT, ECONOMICAL STEAMING PROCESS.

Prevents frankfurters from shriveling, drying out or becoming tough. Fenwall Thermostat provides proper heat at all times.

ADJUSTABLE HUMIDITY CONTROL. Keeps buns fresh and hot to retain their flavor and provide for instant service.

CAPACITY. Steamer section holds up to 150 hot dogs. Bun warmer section holds 30 to 40 buns depending on size.

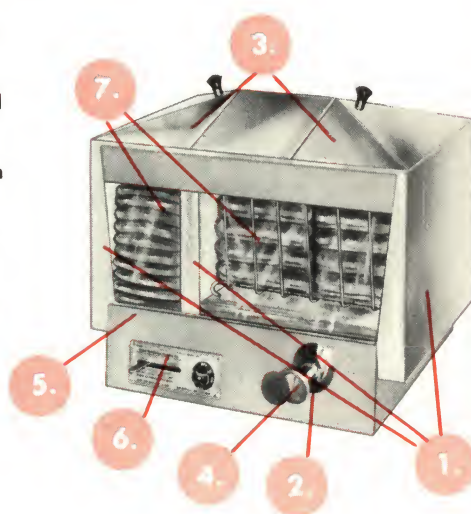
ATTRACTIVE COUNTER DISPLAY UNIT. Bright red baked enamel attracts attention and builds sales by displaying tempting hot dogs and bakery-fresh buns.

EASY TO INSTALL. Completely finished front and rear to permit use on counter or back bar. Light weight makes it easily portable. Plugs in anywhere.

EASY TO CLEAN. Stainless steel metal body, racks and trays resist tarnishing and corrosion. Smooth exterior surfaces with minimum of crevices and joints eliminate unsanitary accumulations of spilled foods and waste.

STURDY CONSTRUCTION.

1. Stainless steel metal body, racks and trays.
2. Heavy-duty enameled steel base.
3. Three removable aluminum hinged lids.
4. Solid brass chrome plated drain valve.
5. Three quart stainless steel water reservoir.
6. Heavy-duty Chromalox imbedded type element.
7. Plate glass compartment display windows.



Electrical Data And Dimensions

Listed by Underwriters' Laboratories, Inc.

Connected load—715 watts

Voltage—118 or 236 volts

Current—AC or DC, 2 wire service

Element—Chromalox imbedded type element

Controls—Fenwall thermostat and rotary off and on switch

Type connection—6' lead in cord and cap

Over-all size—
13¼" x 18" x 16" high

Installed weight—26 lbs.

Shipping weight—30 lbs.

Contact factory for all special requirements.

Prices and specifications subject to change without notice.

EQUIPMENT

Five-Unit Hot-Food Service Cabinet



PORTABLE

HOT-FOOD

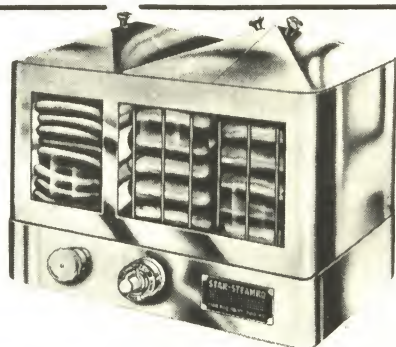
WELLS

	Style Number	Number of Wells	Size of Inset	Volts A. C.	Watts	Dimensions Overall
Double Round Wells	MPD—6 1/2-10 1/2-115	1	6 1/2	115	800	14x22 1/4 x 10 5/8
	MPD—8 1/2-115	2	8 1/2	115	600	14x22 1/4 x 10 5/8
Meat Pan Wells	MP—200-115	1	12x20x2 1/8	115	750	14x22 1/4 x 10 5/8
	MP—204-115	1	12x20x4	115	750	14x22 1/4 x 10 5/8
	MP—206-115	1	12x20x6	115	750	14x22 1/4 x 10 5/8
	Divider Strip					12"x 3/4"
Five-Unit Cabinets	MS—50-115	4	8 1/2	115	1950	36 1/2 x 23 x 10 5/8
	MS—50-230	4	8 1/2	230	1950	36 1/2 x 23 x 10 5/8

★ Economical Operation

★ Accurate Temperature

★ Adjustable Temperature Control



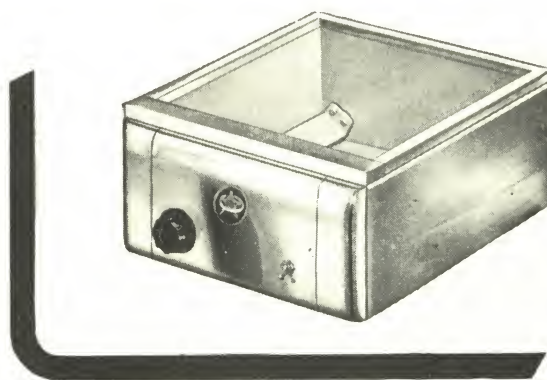
Steamro

Features: Combination hot dog steamer and bun warmer. Solid Monel Metal body. Humidity control in bun compartment. Manufactured by the Star Manufacturing company.

Size: 13 1/4' x 18' x 16' high. Shipping weight 30 lbs.

Production: Steamer section holds up to 150 hot dogs. Bun warmer section holds 30 to 40 buns depending on size.

Model 81 Hot Food Server



Model 81 Electric Dry Heat Food Warmer. For 2/3 standard size square pan or combinations of thirds, sixths or ninths. Adjustable thermostat, 800 watts, 115 volts, AC only.



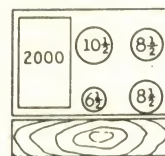
Round pot top adaptors available for Model 81 in two, three or four round pot combinations.

EQUIPMENT

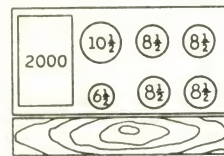
STEAM TABLES



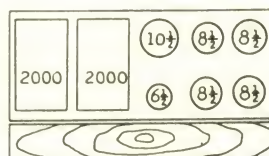
Model 3



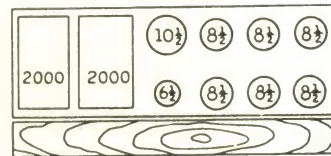
Model 4



Model 5



Model 6



Steam Tables also available in 110 or 220 volts - electric.

SPECIFICATIONS

- Top 22 gauge, mirror finish, heavy stainless steel.
 Pan 16 ounce, cold rolled copper.
 Apron Galvanized iron, gray hammertone finish.
 Legs 1 1/4" pipe. Full 1-inch adjustable, pear-shaped feet.
 Cutting Board . . 8 inch hardwood. Full length, attached with heavy, welded angle-iron brackets.
 Bottom Shelf . . . Gray hammertone finish galvanized iron.

Mirror polished, stainless steel top. All openings machine cut with raised bead. Stainless steel channel reinforcements between openings. Burners furnished for all type of gas. Shipped knocked-down in convenient sized shipping cartons.

DIMENSIONS and SHIPPING WEIGHTS

MODEL	BURNERS	DIMENSIONS			APPROX. SHIPPING WT.
		Length	Width	Height	
3	1	36 1/2" x 30 1/2" x 34"			67 lbs.
4	1	47" x 30 1/2" x 34"			86 lbs.
5	2	61 1/2" x 30 1/2" x 34"			106 lbs.
6	2	72" x 30 1/2" x 34"			125 lbs.



MORE QUALITY

for your money!



WATERLESS FOOD WARMERS

MODEL SS-7

7 QUART
CAPACITY

MODEL SS-11

11 QUART
CAPACITY

STAINLESS STEEL

Specially Designed ELEMENT and UNIT

- Stainless Steel, Porcelain or Stoneware Insert Can Be Used
- Fully Insulated
- Thermostat Controlled
- Operates on 110 A.C.

Now being used by leading hotels as individual soup stations and banquet room servings . . . also being used by smaller restaurants, drug stores, bars, caterers, and concessioners who wish to eliminate larger equipment cost and expensive overhead. Can be used for soups, chili, vegetables, meats and gravies, baked beans, and many other food items.

RESTAURANT AND

Brodie's Inc. HOTEL SUPPLIES

EQUIPMENT

PORTABLE THURMADUKE — MADE IN SIX STANDARD SIZES

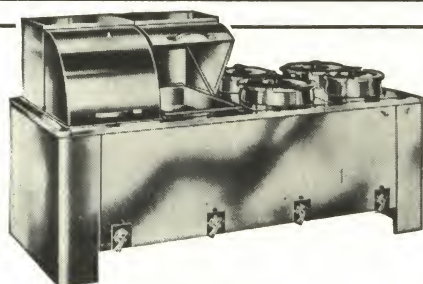
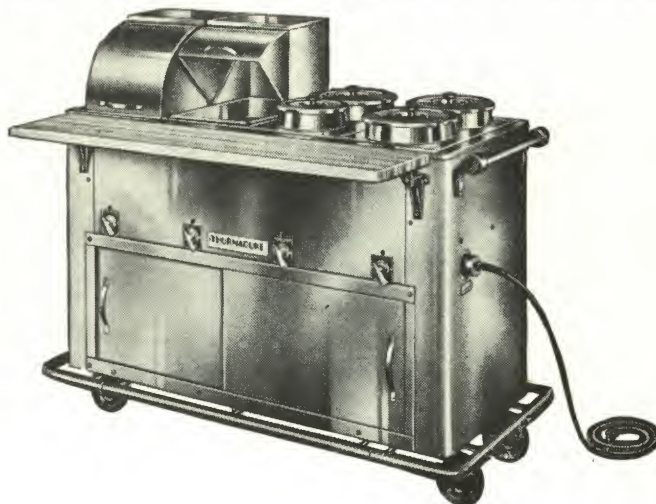
Yes, this gleaming new member of the THURMADUKE family gets around—on large, smooth rolling ball-bearing wheels—to keep your food just right—where and when you want it.

Up and down in elevators, through corridors, out on terraces, over lawns. From rathskeller to penthouse, swimming pool to diet kitchen. Any place that food service is desirable. You probably have a particular problem that the Portable THURMADUKE can solve.

Stainless drop work board unless hardwood is specified.

Juniors have 5" casters.

Seniors have 8" casters.



No. EB1123

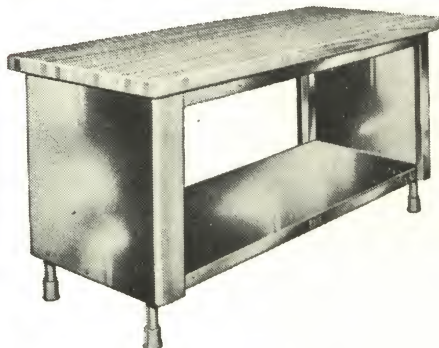
With Stainless Pans, Insets and Covers.

The Buffet type THURMADUKE has a stainless steel body, top rim and top plates of Junior or Senior size as ordered.

THURMADUKE BUFFET

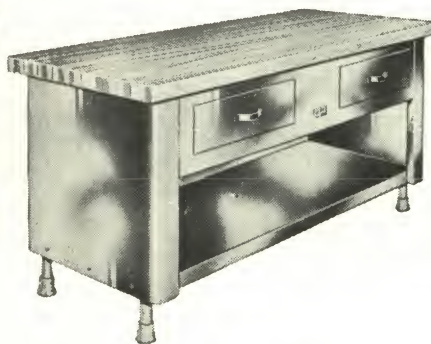
Dimensions	Junior
With 2 top plates	21½" x 24½" x 16½"
With 3 top plates	21½" x 35½" x 16½"
With 4 top plates	21½" x 46½" x 16½"
	Senior
With 2 top plates	24½" x 30½" x 16½"
With 3 top plates	24½" x 44½" x 16½"
With 4 top plates	24½" x 58½" x 16½"

BEAUTIFUL, SANITARY TABLES OF THURMADUKE DESIGN



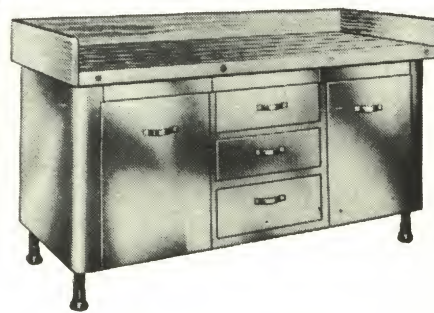
WORK TABLE

Top 14 ga. polished stainless steel with all edges rolled down, or 2" thick sectional hard maple as ordered. Base open on two long sides. Enclosed ends and bottom shelf 20 gauge polished stainless steel or 20 gauge cold rolled paint grip steel finished with baked-on grey enamel. Standard tops—width 30"; lengths 5', 6', 7', or 8' as ordered. See price list for numbers.



COOKS TABLE

Top 14 ga. polished stainless steel with all edges rolled down, or 2" thick sectional hard maple as ordered. Base open on operators side only and constructed of 20 ga. polished stainless steel or 20 ga. cold rolled paint-grip steel finished with baked-on grey enamel. Drawers are each 19" x 20" x 5" deep, constructed of same material as body and operate on ball bearing wheels in channel slides. Standard tops—width 30"; length 5', 6', 7' or 8' as ordered. See price list for numbers.



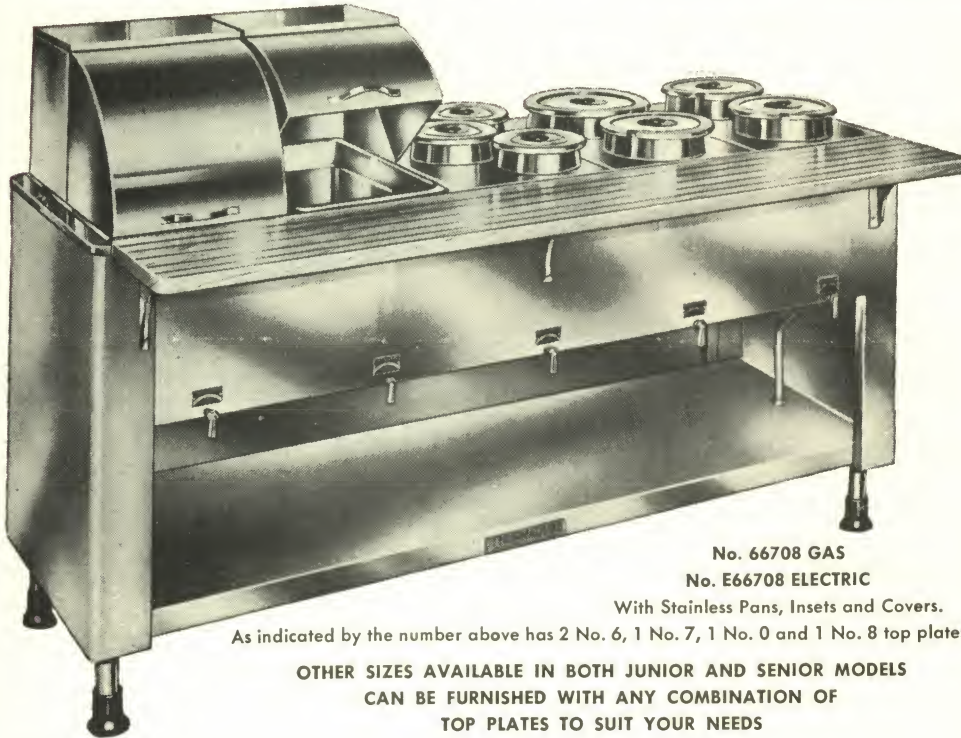
BAKERS TABLE

Top 30" x 6' is 2" thick sectional hard maple having a 5" high wood guard on the back and two ends. Base 20 ga. polished stainless steel or 20 ga. cold rolled paint-grip steel finished with baked-on grey enamel. Base is fitted with 2 bins and 3 drawers constructed of same material as body. Drawers and bins operate on ball bearing wheels and channel slides. Drawers are each 19" x 20" x 5" deep and bins are tilting type having a capacity of 150 lbs. of flour each. See price list for numbers.

EQUIPMENT

GAS THURMADUKE ELECTRIC

JUNIOR AND SENIOR *Sanitary Waterless Food Warmers*



No. 66708 GAS
No. E66708 ELECTRIC

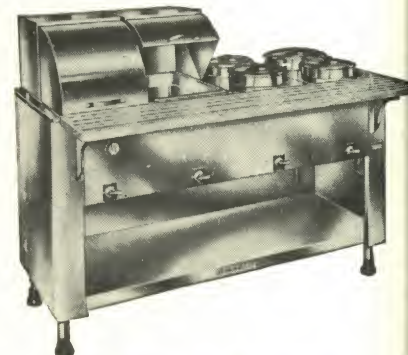
With Stainless Pans, Insets and Covers.

As indicated by the number above has 2 No. 6, 1 No. 7, 1 No. 0 and 1 No. 8 top plates

OTHER SIZES AVAILABLE IN BOTH JUNIOR AND SENIOR MODELS
CAN BE FURNISHED WITH ANY COMBINATION OF
TOP PLATES TO SUIT YOUR NEEDS

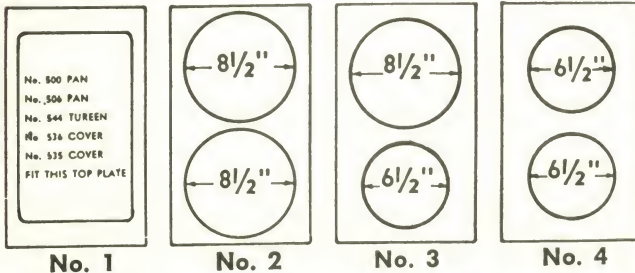


No. 680 with stainless Pan,
Insets and Covers
(With 3 Top Plates)

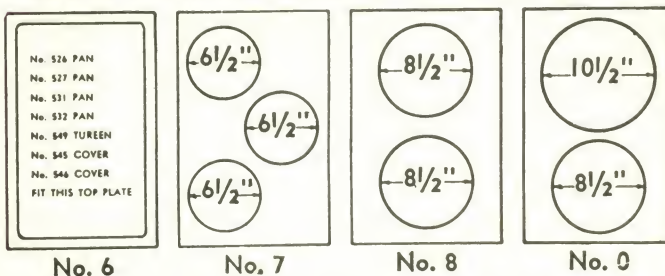


No. E6680 with stainless Pans,
Insets and Covers
(With 4 Top Plates)

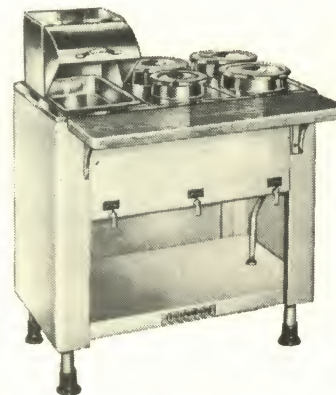
JUNIOR INTERCHANGEABLE TOP PLATES 11" x 19"



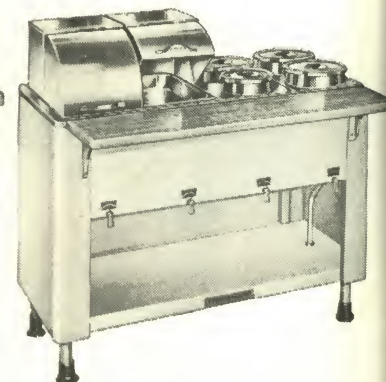
SENIOR INTERCHANGEABLE TOP PLATES 14" x 22"



These top plates are die stamped stainless steel, therefore are interchangeable. They set into a die stamped stainless steel top frame where they are securely braced and held in place, but can be shifted to position desired without use of tools.



No. 132 with Stainless
Pans, Insets and Covers
(With 3 Top Plates)



No. 1132 with Stainless
Pans, Insets and Covers
(With 4 Top Plates)

Ask our Salesmen for additional information and prices.

RESTAURANT AND

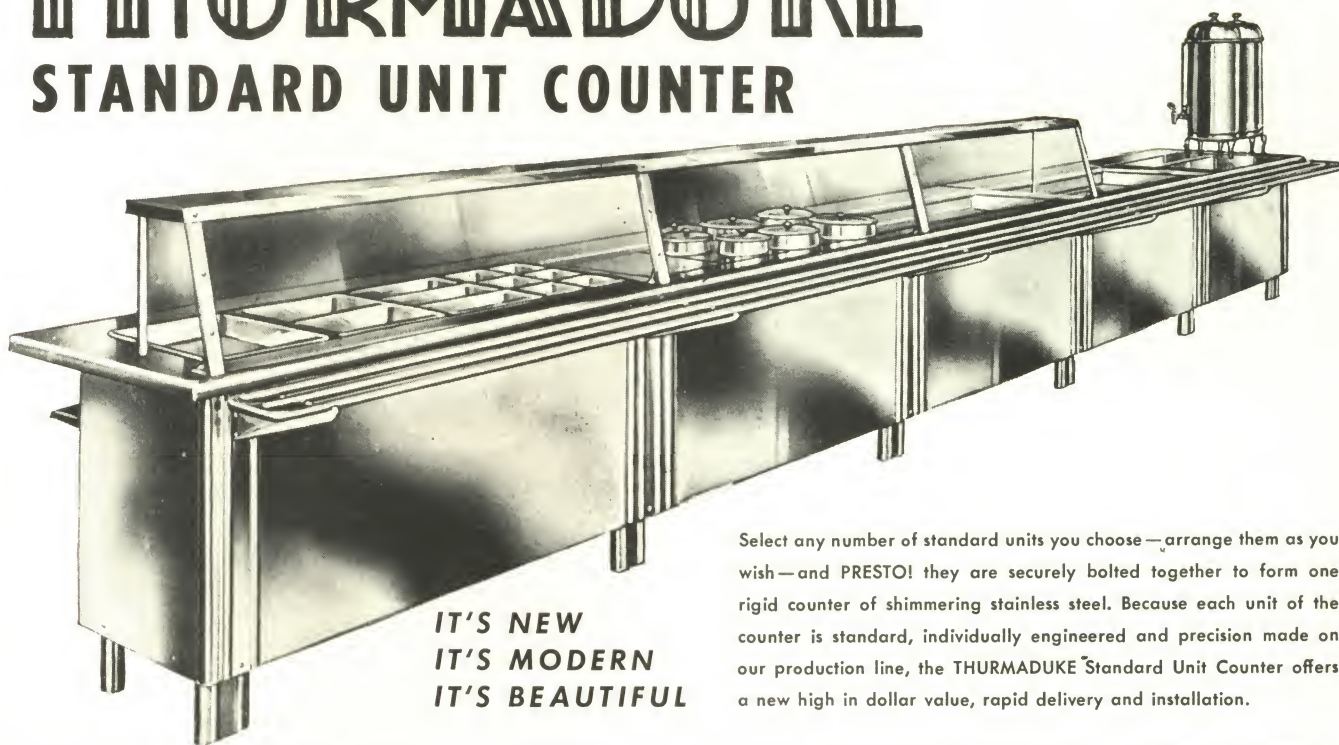
Brodie's Inc.

HOTEL SUPPLIES

EQUIPMENT

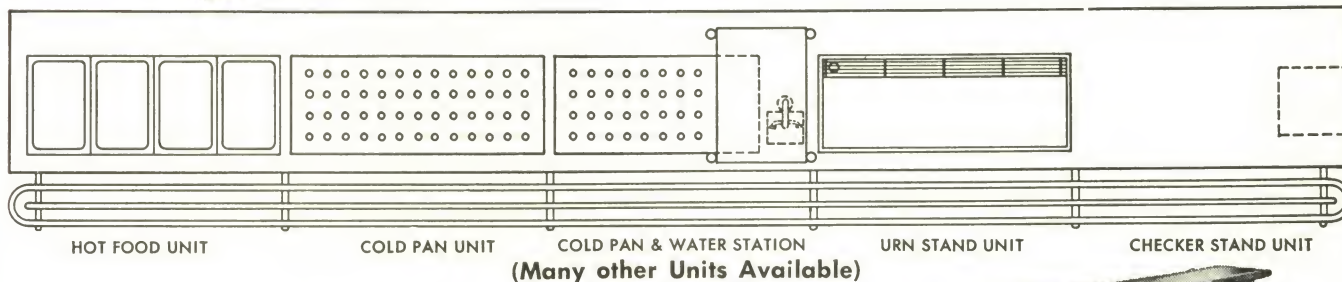
THURMADUKE

STANDARD UNIT COUNTER



**IT'S NEW
IT'S MODERN
IT'S BEAUTIFUL**

Select any number of standard units you choose—arrange them as you wish—and PRESTO! they are securely bolted together to form one rigid counter of shimmering stainless steel. Because each unit of the counter is standard, individually engineered and precision made on our production line, the THURMADUKE Standard Unit Counter offers a new high in dollar value, rapid delivery and installation.

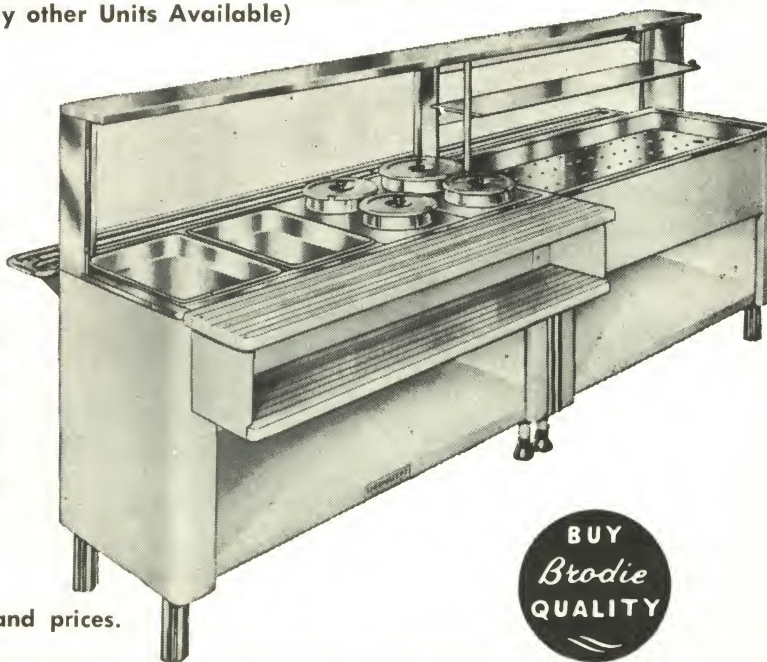


THURMADUKE COMBINATIONS

Combinations, made of standard units produced in quantity by the production chain system, insure the user of the maximum in beauty and efficiency, through proper engineering, at an attractive low price. The standard units can be assembled, forming an ideal cafeteria or kitchen service counter.

Standard units are 30 $\frac{3}{4}$ ", 58 $\frac{3}{4}$ ", 86 $\frac{3}{4}$ ", or 114 $\frac{3}{4}$ " long, as ordered, and consist of the following: Hot Food, Cold Pan, Solid Top, Urn Stand, Water Station, Bain Marie, Cashier's Stand, etc.

Ask our Salesmen for additional information and prices.



RESTAURANT AND

Brodie's Inc. HOTEL SUPPLIES

EQUIPMENT

SAVORY GAS and ELECTRIC TOASTERS
THE RIGHT ANSWER TO YOUR TOAST PROBLEMS**MODEL CT-2
BREAD TOASTER**

6 slices per minute—360 slices per hour.
Maximum consumption: 2,640 watts—average 1,980 watts.
Dimensions: Height 29 $\frac{3}{8}$ "", Width 18 $\frac{5}{8}$ "", Depth 16 $\frac{5}{8}$ "".
Shipping Weight: 116 lbs.

**MODEL PD
BREAD TOASTER—GAS**

Operates for as little as $\frac{1}{2}$ c per hour.
Max. consumption: 12,000 B.T.U. per hour.

MODEL CT-4—BREAD TOASTER

9 to 12 slices per minute, depending upon size of bread.
Maximum consumption: 3,600 watts—average 2,700 watts.
Dimensions: Height 29 $\frac{3}{8}$ "", Width 23 $\frac{1}{8}$ "", Depth 16 $\frac{5}{8}$ "".
Shipping weight: 125 lbs.

MODEL PQ—BREAD TOASTER—GAS

Operates for as little as 1c per hour.
Max. consumption: 20,000 B.T.U. per hour.

write us for full information

Model C-T-4— or Model PQ—



Width dimensions on Gas models
slightly wider than similar Electric
models. . . other dimensions same.
as similar Electric models.

**MODEL CTX-2
SANDWICH AND BREAD TOASTER**

6 sandwiches or slices per minute.
Maximum consumption: 2,640 watts—average 1,980 watts.
Dimensions: Height 29 $\frac{3}{8}$ "", Width 18 $\frac{5}{8}$ "", Depth 16 $\frac{5}{8}$ "".
Shipping weight: 116 lbs.

**MODEL XC—SANDWICH AND
BREAD TOASTER—GAS**

Operates for as little as 1c per hour.
Max. consumption 20,000 BTU per hour.

**MODEL CTB-2
BUN TOASTER**

6 to 9 half buns per minute depending on size of buns.
Maximum consumption: 2,640 watts—average 1,980 watts.
Dimensions: Height 29 $\frac{3}{8}$ "", Width 18 $\frac{5}{8}$ "", Depth 16 $\frac{5}{8}$ "".
Shipping weight: 116 lbs.

**MODEL XBB
BUN TOASTER—GAS**

Operates for as little as $\frac{1}{2}$ c per hour.
Max. consumption 12,000 BTU per hour.

**MODEL CTB-4
BUN TOASTER**

12 to 15 half buns per minute depending on size of buns.
Maximum consumption: 3,600 watts—average 2,700 watts.
Dimensions: Height 29 $\frac{3}{8}$ "", Width 23 $\frac{1}{8}$ "", Depth 16 $\frac{5}{8}$ "".
Shipping weight: 125 lbs.

**MODEL XR
ROLL WARMER—GAS**

Operates for as little as $\frac{1}{2}$ c per hour.
Max. consumption 12,000 BTU per hour.

COMBINATION TOASTERS
and SANDWICH GRILLS

Features: Sandwich toaster, light meat grill. Bottom grid operates separately as griddle. Chrome finish. Manufactured by the Griswold Manufacturing Company.

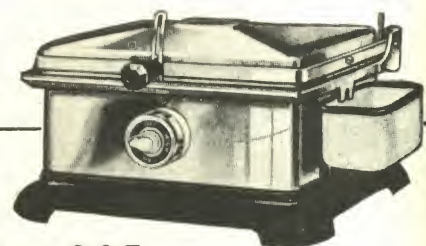
Size: Height 22 $\frac{1}{2}$ "", width 18 $\frac{1}{2}$ "", depth 13 $\frac{3}{8}$ ". Net weight 35 lbs.

Production: Grid surface 12" x 13". Nine 4-inch sandwiches per load.

Electrical data: Rating 1650 watts. Coil elements. 3-position switch. Thermostat. A plug-in appliance.



No. 1100



No. 29E

Features: "Quik-Serv" toaster and lunch grill. Chrome-plated steel body. Cast aluminum grid. Manufactured by the Star Manufacturing Co.

Size: Height 7 $\frac{1}{2}$ "", width 12 $\frac{1}{2}$ "", depth 11 $\frac{1}{2}$ ". Net weight 17 lbs.

Production: 4 grill sandwiches per minute; 9 hamburger sandwiches in three minutes. Cooking area 11" x 10".

Electrical data: Rating 1315 watts. AC or DC. Three heat switch. A plug-in appliance.

TOASTMASTER PRODUCTS

**FOR FOOD THAT WILL PLEASE YOUR CUSTOMERS
... FOR PROFITS THAT WILL PLEASE YOU!**

● There's a wealth of know-how built into every "Toastmaster" Product. Backed by over 25 years of engineering skill, the "Toastmaster" trademark is your guarantee of quality. It's a name that's respected wherever fine food is served. Yes, "Toastmaster" Products

offer you the utmost in performance, in savings, in profits. For proof, you need only ask anyone who uses a "Toastmaster" Toaster, Roll and Food Warmer, or Waffle Baker. For food that will please your customers ... for profits that will please you ... rely on "Toastmaster" Products.

4-SLICE MODEL No. 1D2

This is the most popular of all "Toastmaster" Toasters.

It pops up more than 250 golden-brown slices of perfect toast per hour. The ideal toaster for restaurants, fountain luncheonettes, and cafeterias. Each 2-slice section is individually controlled.



2-SLICE MODEL • No. 1BB4

Ideal for small fountains and lunchrooms. Capacity, more than 125 slices per hour. Equipped with cord to plug into any wall socket. Heavy-duty construction insures trouble-free operation.



TOASTMASTER
REG. U. S. PAT. OFF.
TOASTERS

OUTSTANDING QUALITY FEATURES

COMPLETELY AUTOMATIC—Requires no watching. Current turns on when bread is lowered. The instant toast is done to perfection, slices pop up, current shuts off.

THINKS FOR ITSELF—Without attention or adjustment, the patented Flexible Timer keeps an automatic eye on every slice ... times each order so that it is toasted to the exact peak of perfection. As the toaster gets hotter, the Flexible Timer speeds up automatically.

LARGE CAPACITY—The 2-slice model pops up over 125 slices per hour; the 16-slice model, more than 1000 slices. These and intermediate sizes suit the volume requirements of every food service operation.

FLEXIBLE, TOO! Units can be added one at a time as more toast is required. The 8-, 12-, or 16-slice models

are composed of individual "add-on" 4-slice units.

EVERY SLICE PERFECT—Toast is never underdone or burned. Every slice pops up perfect—crisp, golden-brown and delicious—the toast millions prefer.

HEAVY-DUTY CONSTRUCTION—Designed specifically for heavy-duty restaurant and institutional use—assuring years of trouble-free operation. Easy to service.

LOW-COST OPERATION—No pre-heating. Current is used *only while toasting* and *only in slots that are actually at work*... separate switch controls each 2-slot section.

EASY TO KEEP CLEAN—Gleaming, long-life chromium finish with black Bakelite fittings is easy to keep clean. Light polishing with damp cloth keeps extra-thick chromium spotless.

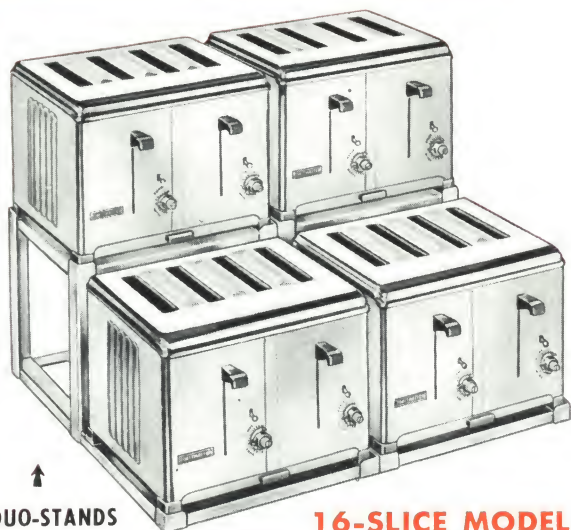
TOASTMASTER TOASTERS... ROLL and FOOD WARMERS... WAFFLE BAKERS

TOASTMASTER

REG. U. S. PAT. OFF.

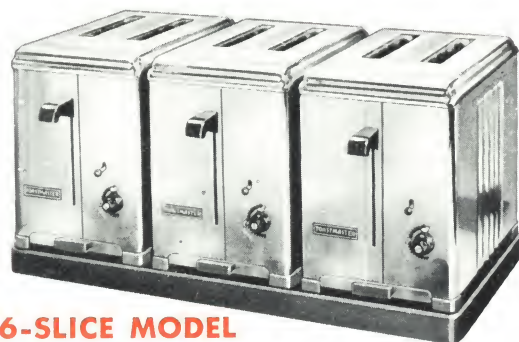
TOASTERS

SERVE PERFECT TOAST EVERY TIME!



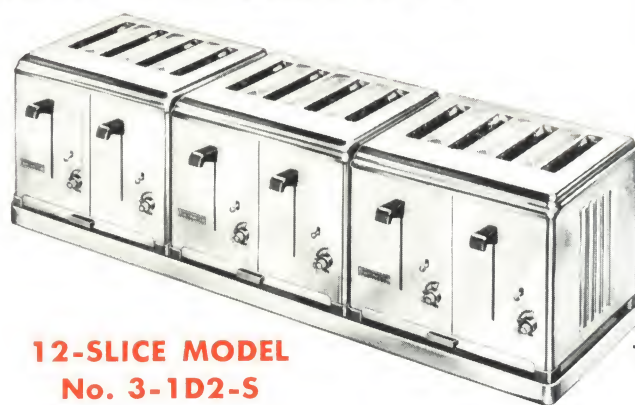
**16-SLICE MODEL
No. 4-1D2-D**

Pops up more than 1000 slices of toast per hour . . . over 16 per minute. Perfect for volume requirements of institutions, military establishments, larger hotels, and restaurants. Compact! Needs less than 2 feet of counter space.



**6-SLICE MODEL
No. 3-1BB4**

This large-capacity toaster combines three 2-slice "Toastermaster" Toasters and pops up more than 375 slices per hour. Ideal for medium-sized restaurants and fountains. Base for this model toaster is permanently attached and is not sold separately.

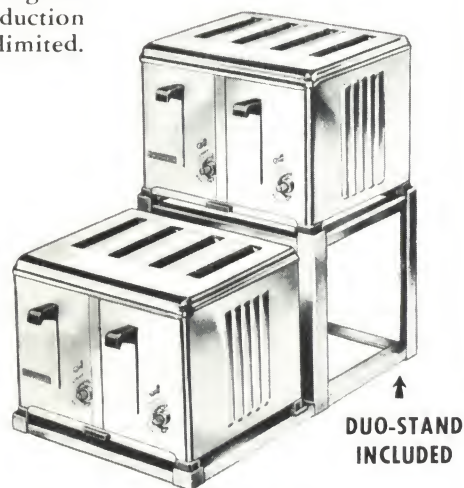


**12-SLICE MODEL
No. 3-1D2-S**

Turns out over 750 slices of toast per hour—more than 12 slices per minute. Designed especially for large-volume needs of institutions, hotels, and large restaurants.

**8-SLICE MODEL
No. 2-1D2-D**

Turns out over 500 slices of toast per hour—over 8 slices per minute—in less than a foot of counter space! Just right for the busy restaurant, soda fountain, or institution. Combining two 4-slice "Toastermaster" Toasters and a stainless steel Duo-Stand, this model gives volume toast production where space is limited.



SPECIFICATIONS

Model	No. Slots	Slices per Hour	Width (Incl. stands and outlet boxes)	Depth	Height	Rating	Shipping Weight (with stands)
1BB4	2	125	6¼"	11"	8¾"	1.23 Kw.	16 lbs.
1D2	4	250	11¾"	11"	8¾"	2.45 Kw.	25 lbs.
3-1BB4	6	375	19¾"	11¾"	9¾"	3.68 Kw.	57 lbs.
2-1D2-D	8	500	11½"	21¾"	18"	4.9 Kw.	55 lbs.
3-1D2-S	12	750	34½"	11½"	9½"	7.35 Kw.	85 lbs.
4-1D2-D	16	1000	23½"	21¾"	18"	9.8 Kw.	110 lbs.
624B1	Duo-Stand	11½"	20"	9½"	5 lbs.
634A1	Stand	34¼"	9¾"	1¼"	10 lbs.

All toasters operate on either AC or DC.
Be sure to specify voltage when ordering.

TOASTMASTER

ROLL and FOOD WARMERS

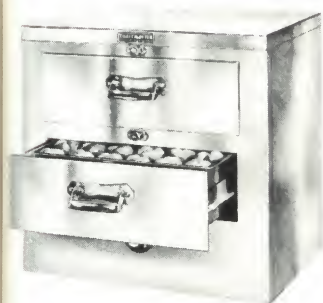
KEEP FOODS HOT AND OVEN-FRESH FOR HOURS

● Capitalize on the many advantages of cooking ahead in quantity for later serving. The "Toastmaster" Roll and Food Warmer helps you use less kitchen personnel, yet prevents rush-hour "bottleneck." Patrons receive faster service, which means increased turnover and profits. Menu monotony can be eliminated because you are able to store a wide variety of foods—meats, fish, pies, vegetables, breads. All maintain their oven-fresh and appetizing appearance.

Drawers in "Toastmaster" Roll and Food Warmers are sealed airtight when closed—no air circulation within drawers. Adjustable dampers permit individual humidity control in each drawer. Sanitary stainless steel drawers and exteriors. Temperature is thermostatically controlled, adjustable up to 250° F. Low-wattage heating elements for long life, low operating cost. A plug-in appliance—no steam or hot water connections—no installation expense.

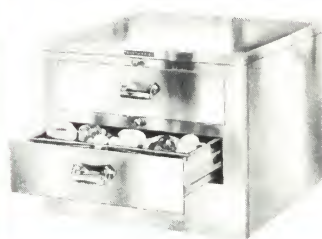
3-DRAWER MODELS Nos. 3DS and 3DL

Ideal for the average restaurant, hotel dining room, or fountain. Model 3DS hourly capacity, 54 dozen average rolls. Model 3DL hourly capacity, 72 dozen average rolls.



2-DRAWER MODEL No. 2DC

Specially designed for use on or under the counter—or in back-bar installation. Only 16" deep! Ideal for variety stores, soda fountains, service units, and cafeteria counters.



2-DRAWER MODELS Nos. 2DS and 2DL

For counter use or for individual serving stations. Model 2DS hourly capacity, 36 dozen average rolls. Model 2DL hourly capacity, 48 dozen average rolls.



4-DRAWER MODEL No. 4DL

For larger restaurants and hotel dining rooms. Hourly capacity, 96 dozen average rolls.

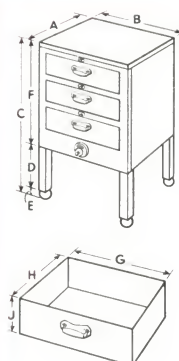
4-DRAWER MODEL No. 4DLC

For mobile use in private dining rooms, banquet service, schools, hospitals, and churches. Hourly capacity, 96 dozen average rolls. All other models can be similarly equipped for mobile use.



● Drawer racks are available which double the drawer capacity. Two racks required per drawer. Model #6DS-1 for 2DS and 3DS is 7½" w. x 15¼" l. x 2¼" h. Model #6DL-1 for 2DL, 3DL and 4DL is 9½" w. x 19¼" l. x 2¼" h.

SPECIFICATIONS



Model	Roll Capacity	Rolls per Hour	Warmer Dimensions						Inside Drawer Dimensions			Rating in Watts	Shipping Weight
			"A"	"B"	"C"	"D"	"E"	"F"	"G"	"H"	"J"		
2DC	9 doz.	27 doz.	16"	23"	22¼"	15½"	10¾"	4⅝"	800	170 lbs.
2DS	12 doz.	36 doz.	23"	23"	22¼"	15½"	16"	4⅝"	800	190 lbs.
2DL	16 doz.	48 doz.	27"	27"	22¼"	19½"	20"	4⅝"	800	240 lbs.
3DS	18 doz.	54 doz.	23"	23"	44"	12¼"	2½"	29¼"	15½"	16"	4⅝"	1000	300 lbs.
3DL	24 doz.	72 doz.	27"	27"	44"	12¼"	2½"	29¼"	19½"	20"	4⅝"	1000	330 lbs.
4DL	32 doz.	96 doz.	27"	27"	44"	4½"	2½"	37"	19½"	20"	4⅝"	1200	400 lbs.
4DLC	32 doz.	96 doz.	For exact dimensions on 4DLC or any model on casters see specification page in our catalog.						19½"	20"	4⅝"	1200	420 lbs.

Temperature control located in front under lower drawer. All Roll and Food Warmers operate on either AC or DC.

All models equipped with cord to plug into any wall outlet. Be sure to specify voltage when ordering.

TOASTMASTER

REG. U. S. PAT. OFF.

BUN TOASTERS

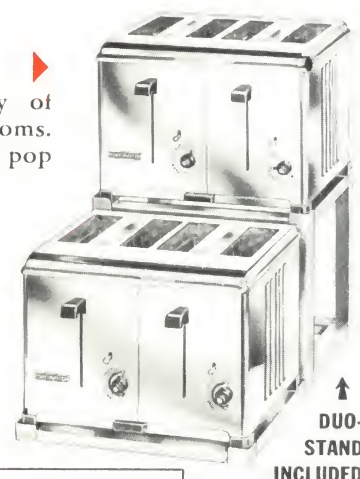


8-SLOT MODEL No. 2-1D2-DB

Toasts over 500 half-buns per hour—plenty of capacity for larger hamburger shops and lunchrooms. The instant buns are perfectly toasted, up they pop and current shuts off.

4-SLOT MODEL No. 1D2-B

A real business-builder for hamburger shops, luncheonettes, and coffee shops. Toasts over 250 half-buns per hour. A plug-in appliance—no installation cost. If a single order is made, only two slots are heated—no preheating required.



SPECIFICATIONS							
Model	Size	Half-buns per Hour	Width	Depth	Height	Rating in Watts	Shipping Weight
1D2-B	4 slots (2 buns)	250 (125 orders)	11 3/8"	11"	8 3/4"	1430	25 lbs.
2-1D2-DB	8 slots (4 buns)	500 (250 orders)	11 1/2"	21 3/4"	18 1/4"	2860	55 lbs.

All bun toasters operate on either AC or DC. Be sure to specify voltage when ordering.



TOASTMASTER

REG. U. S. PAT. OFF.

WAFFLE BAKERS

THERE'S PLenty OF PROFIT IN WAFFLES!

Surveys prove that the gross profit on plain waffles averages 69%—with special combinations such as waffles and ice cream ranging up to 79%! You get profits like these year after year with the "Toastmaster"* Waffle Baker. It makes perfect waffles every time. Never wastes batter, never wastes current, never keeps customers waiting.

OTHER SPECIAL FEATURES • 2-Waffle Model 2E2

A PLUG-IN APPLIANCE—Has 3-foot heat- and grease-resistant cord and plug. Needs no special wiring.

INTERLOCKING GRIDS—Seal batter in as baking begins; limit overflow.

AUTOMATIC PILOT LIGHT—Glow while baking and signals when waffle is done.

ATTRACTIVE APPEARANCE—Gleaming, extra-thick chromium plating—easy to keep clean.

LONG LIFE—Durably constructed. Heavy aluminum grids—long-life heating elements.

TEMPERATURE CONTROL—Times every order automatically. Every waffle uniformly brown and delicious.

"Toastmaster" Waffle Bakers operate on either AC or DC.

Be sure to specify voltage when ordering.

SPECIFICATIONS							
Model	Waffle Size	Width	Depth	Height (Closed)	Height (Open)	Rating in Watts	Shipping Weight
2E2	7"	20"	14 1/2"	7 1/2"	19"	1650	31 lbs.

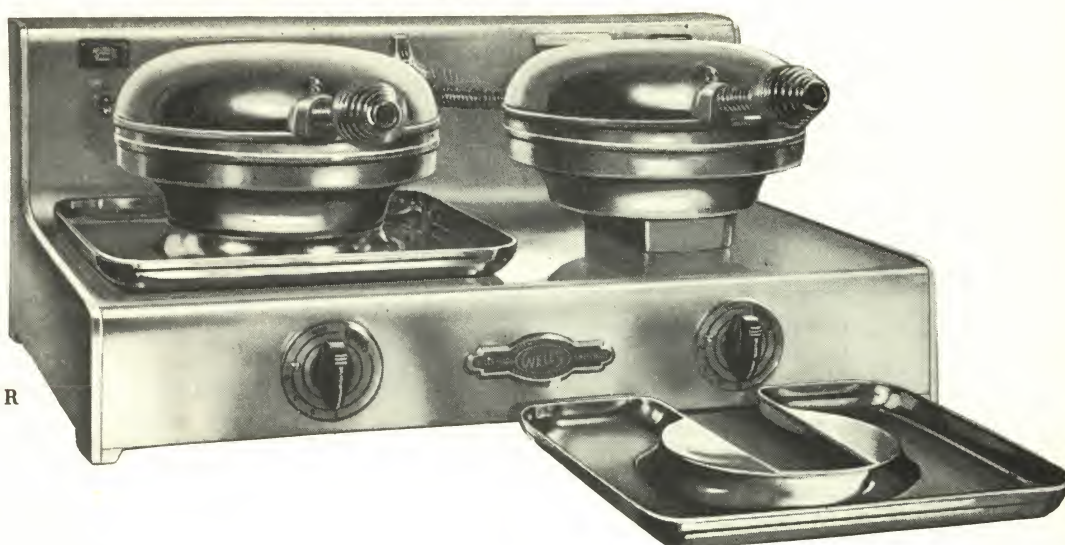
*"TOASTMASTER" is a registered trademark of McGraw Electric Company. Copr. 1951, TOASTMASTER PRODUCTS DIVISION, McGraw Electric Company, Elgin, Illinois.

EQUIPMENT

ELECTRIC...

FULLY AUTOMATIC

WELLS WAFFLE BAKER
TYPE "L"



Sliding Drip Tray

Shown with sliding drip tray removed for easy cleaning.

Bell Timers

Each waffle is timed by an accurate bell timer-----
A bell strikes when waffle is ready to remove.

Wells-Kote Grids

Specially coated grids to prevent sticking...
Even the first waffle comes out easily.

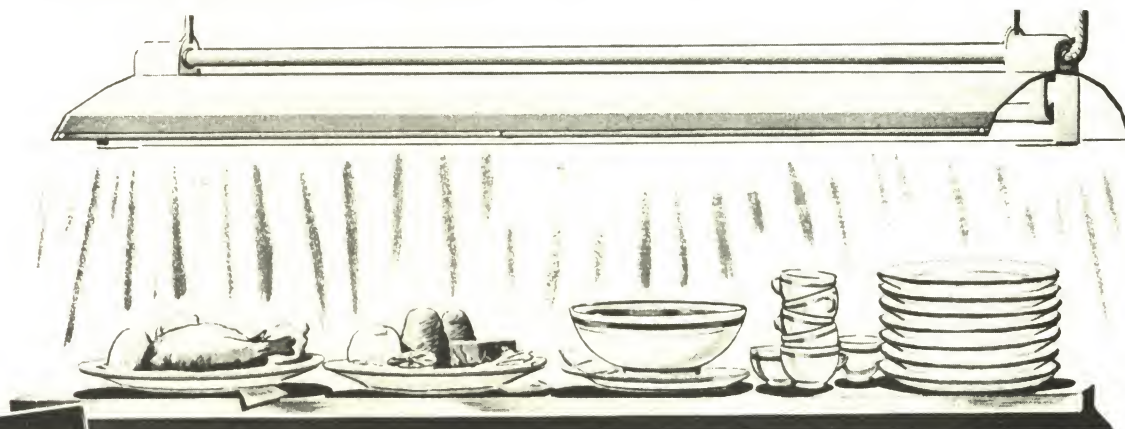
Lipped Grids

Limit batter overflow and gives waffles neat
edge and even appearance.

SINGLE OR DOUBLE UNIT

Type L

	Style Number		Watts	Length	Depth
	110 v.	220 v.			
Single	L 11	L 21	825	10"	13½"
Double	L 12	L 22	1650	20"	13½"



ANOTHER RADIANT
RAY PRODUCT
UTILIZING THE
MERCOR HEAT RAY
TUBE Patent Pending

**A RADIANT RAY heat holder
over your serving ledge keeps orders
KITCHEN HOT while waiting!**

500, 750 and 1000 watts at 115 volts..

Lengths--24", 36", 48", overall.....

Width---Eight inches (8")

Depth---Four inches (4")

Available in stainless steel or
aluminum.....

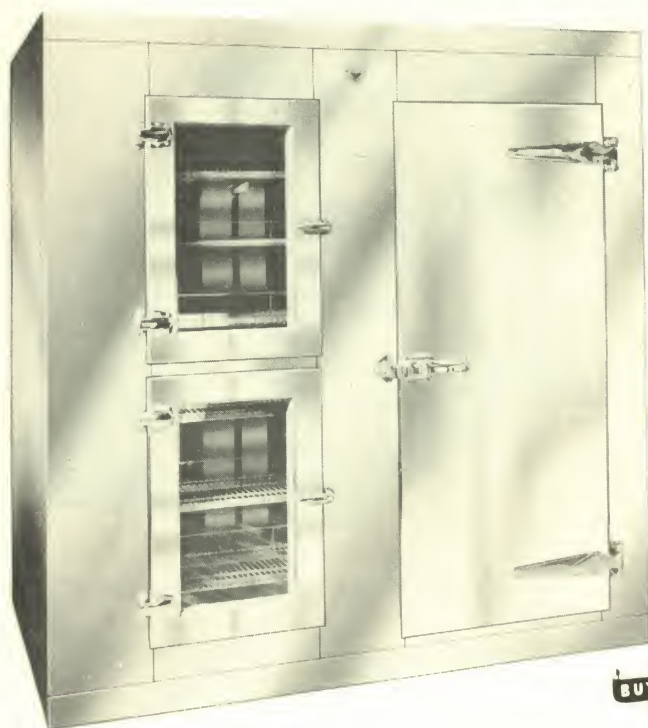
Shipping weights--6, 9, 10½ lbs.

Recommended installation height--
10 to 12" above serving shelf.

RESTAURANT AND

Brodie's Inc. HOTEL SUPPLIES

EQUIPMENT

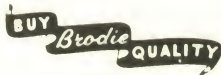


Walk-in Reach-in with Stainless Steel Front. Sizes: (4'x4') (4'x6') (6'x6') (6'x8') (8'x8') (8'x10'). Special sizes to order. Full 4" rigid fiber glass sealed insulation. Interlock corners for rigid assembly. Kiln dried warp-proofed fir frames. Vertical grain fir floors.

Six Standard Sizes; Special Sizes on Order.

STANDARD SIZES

4' x 4' x 7'6"
 4' x 6' x 7'6"
 6' x 6' x 7'6"
 6' x 8' x 7'6"
 8' x 8' x 7'6"
 8' x 10' x 7'



Superior features:

- (1) 4" Net sealed insulation, rigid type bonded fiber glass.
- (2) Interlock corners assure better seal, more rigid assembly.
- (3) 1/2" 5 ply weldwood panelled exterior, special glue.
- (4) Interior 1/4" weldwood panels marine type bonding.
- (5) Frame, Douglas fir; preshrunk and warp-proofed.
- (6) Interior and exterior sealed with 2 coats odorless clear shellac.
- (7) Vapor proof sealed against moisture intrusion.
- (8) Heavy construction assures lower operating cost.

With one walk-in door and hardware.

Extras Available:

Grate type metal shelving, standards and supports per sq. ft.
 Tinned meat hooks and reinforced rail spaced 12" per ft.
 Solid reach-in doors - 21" x 30" each.
 Triple glass reach-in doors each.
 Stainless steel triple glass reach-in doors each.
 Stainless steel cladding (22gg-18-8) per sq. ft.

Walk-in Reach-in Coolers. Natural grain weldwood finish. Sizes: (4'x4') (4'x6') (6'x8') (8'x8') (8'x10') Special sizes to order.

HEAVY DUTY WALK-IN

REACH-IN COOLERS



Garbage Problems Solved with Waste King

COMMERCIAL PULVERATOR ASSEMBLIES!

ELIMINATE GARBAGE AT POINT OF ORIGIN!

Complete Waste King Commercial Pulverator Assemblies designed to dispose of all garbage at the dishwashing area, cooks' table, rough vegetable and salad preparation center—other centers of activity where garbage occurs. Accumulation of garbage is eliminated.

PROVED AND ACCEPTED BY THE FOOD SERVING INDUSTRY!

Thousands of Waste King Commercial Pulverators are being used daily in Restaurants, Hotels, Camps, Factory Commissaries and other food serving fields.

Whether you serve 100 or 100,000 meals a day—you can change garbage costs into profits with a Waste King Commercial Pulverator!

America's finest garbage disposer—designed for heavy-duty use. (Not to be confused with home models).

Stainless steel cover with "Silver-Gard" for pre-rinsing.

Pre-rinse overhead spray assembly

Stainless steel cone for easiest, lowest cost installation.

High-pressure water flushes food waste into Pulverator.

Heavy-duty Waste King Commercial Pulverator—designed specially for commercial use.

Pulverized garbage flows directly to sewer system.

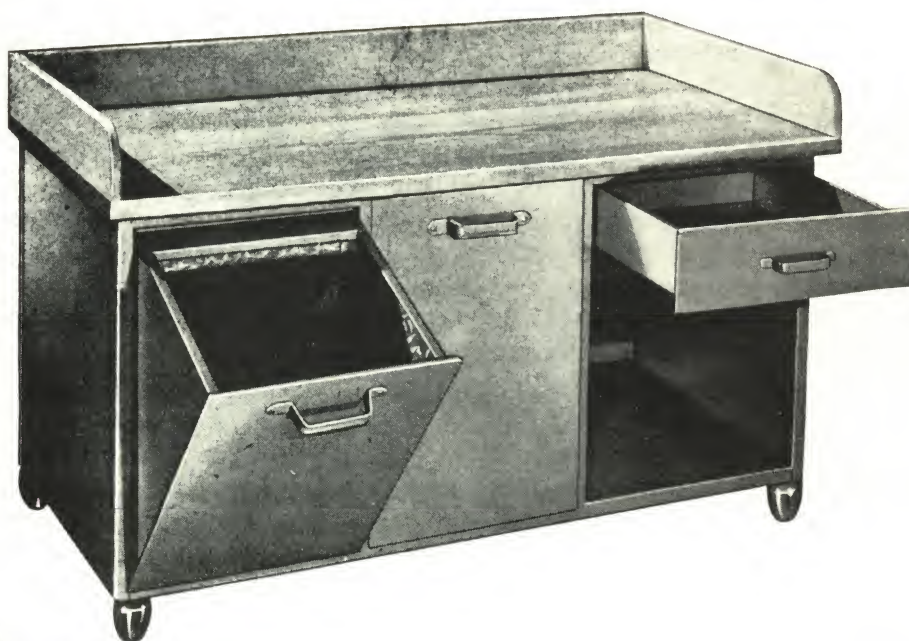
Waste King
COMMERCIAL
PULVERATOR®
WITH LIFETIME GRIND CONTROL

A Product by Given Mfg. Co., Los Angeles, Calif.

INVESTIGATE NOW!

Find out how one of Waste King's new assemblies will pay for itself within a short time.

EQUIPMENT



BAKER'S TABLE

Two lengths, 5 and 6 feet, are available in the Baker's Table illustrated. The same specifications apply to each model.

Model SD-5, Length, 5'.
Width, 30". Height, 34".
Width, 30". Height, 34".
Model SD-6, Length, 6'.

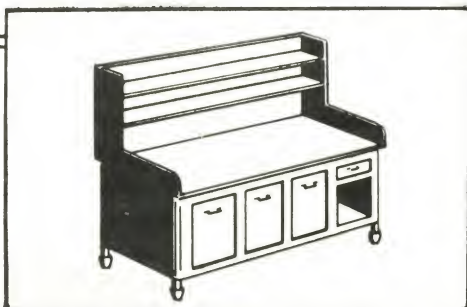
Features:

- All steel construction
- All metal surfaces rust proofed
- Durable, long life heavy construction
- All galvanized metal, gray hammertone painted
- 1 1/4" sugar pine top
- Complete with crumb board around edges
- Rat proof
- Pipe legs, with adjustable pear-shaped feet for easy bevelling

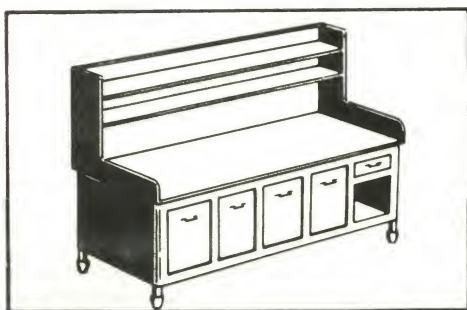
Approximate shipping weight, 200 lbs.

BUY
Brodie
QUALITY

CHEF'S and BAKER'S TABLES



306 Designed for hard continuous service, this 6-foot baker's table with high shelves, three tilt-out type bins and one roller bearing drawer—30 inches wide, 66 inches high, 34-inch working height.



308 A permanent investment in satisfaction, the 8-foot baker's table with high shelves, four tilt-out type bins, one roller bearing drawer—30 inches wide, 66 inches high, 34-inch working height.



CHEF'S WORK TABLE

This sturdily constructed Chef's table is obtainable in five lengths — 3', 4', 5', 6', and 8'. All models are 30" wide and 34" high.

Features:

- 3" Eastern Maple top
- Easy sliding drawer
- Pipe legs with adjustable feet
- Knocked down for easy shipping
- Saves freight and space
- Easily assembled

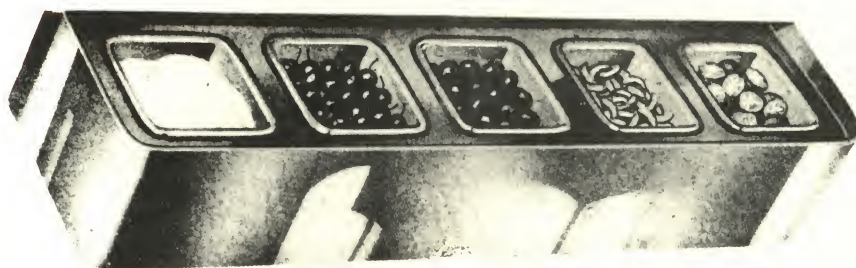
BAR

ACCESSORIES





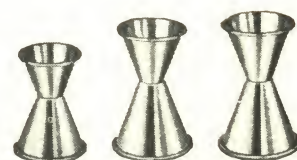
BAR ACCESSORIES



The Under Bar Drawer

An under bar drawer, easily snaps open with finger touch. A concentrated position for sugar, cherries, lemons, etc. Body of polished stainless steel. Spring gear action holds drawer in either position. Complete with five glass insets, easily removed for cleaning and storage in refrigerator.

Dimensions—3¾ in. high, 6 in. deep, 24 in. long



DOUBLE JIGGERS

Double measure Jiggers of stainless steel. Highly polished and beaded. Popular size assortment.

Cat. No.	Size
1383	½ & 1 oz.
1373	¾ & 1½ oz.
1363	1 & 1½ oz.



◀ No. 17 - Stainless Steel Cocktail Shakers

Standard Size — 7-inch

Easy to keep sanitary. No welds — one piece construction. No plating to wear off — no tarnishing, no peeling, no polishing necessary. Lustrous surface is acid-resistant and odorless. Can stand rough handling without losing shape or showing dents. Made in the popular bulge style with a heavily reinforced bottom to insure long and durable wear. 30-ounce capacity. Weight per dozen, 8 lbs.



UNDER BAR SUGAR BOWL

Fitted with Stainless Steel Frame and heavy gauge Aluminum Bowl.

Size of Bowl: 6 in. Diam. — 2½ in. deep

Cat. No. 1449



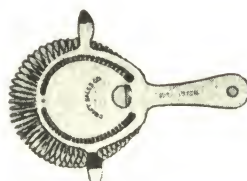
Lignum Vitae Muddler

Made of selected alcohol resisting lignum vitae. Cannot affect drinks or become water-logged. Made with convenient concave bead. No. 3—Length 8".



Ice Chipper

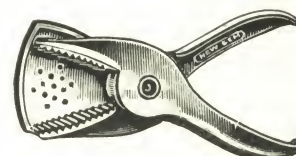
Chips ice without scattering. Made of malleable iron. Tempered steel points. No. 60—Length 9¾".



Wire Strainer

Made of 18-8 stainless steel. Wire is instantly removable for cleaning. With lugs.

No. 64—Diameter 3"
No. 84—Diameter 3½"



Lime Squeezer

Strainer holds the seeds and the pulp. Made of 18-8 stainless steel.

No. 515—Length 7"



Cast Aluminum Scoop

Made especially for handling cracked ice. Cast aluminum construction.

No. 122—Length overall 8".



BAR TWIST SPOON



Stainless steel, highly polished. Twisted hexagon handle.

No. 809—9" Bar Spoon
No. 810—10" Bar Spoon
No. 811—11" Bar Spoon

BAR ACCESSORIES



METAL LIQUOR POURERS

No. 215

Heavily nickel plated. Fits any standard size bottle.



LIQUOR POURERS and CHECK FLOW

With Automatic Check Flow.

No. 216

PLASTIC POURERS

No. 300

Fast flowing, economical. Air vent in pourer -- positively no spilling.



LIQUOR POURER

Highly chrome-plated. Metal will not affect contents of bottle. Tapered cork fits any standard size bottle.

No. 1 "Speedy Pourer".



ROL-TOP BOTTLE CAP

Seals in carbonation....Will not fly off. One hand operation, simply flip lid back and pour. Top is made of pure gum rubber.

EXTRA CORKS AVAILABLE
FOR ALL BRODIE POURERS

**Fastest of
All Pourers**

**Prevents
Liquor Waste**



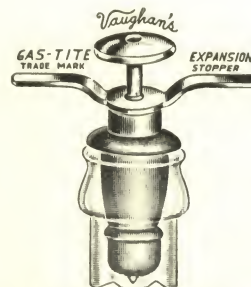
The Kipp's Pourer will last indefinitely. Absolutely guaranteed against mechanical defects, it will not plug, air lock or allow bottle to stand open. The bottle top is automatically covered even when held at 40 degree angle by delicately balanced cap, effecting a real liquor saving and eliminating liquor dripping.



BITTER BOTTLE SQUIRTS

Nickel Plated Size 8 Cork.

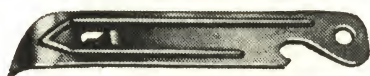
Cat. No. Style
1163—Short tube
1164—Long tube



"GAS-TITE" STOPPERS

Most popular bottle stopper. Packed two dozen to a carton.

BAR SUPPLIES



CAN AND BOTTLE OPENER
No. 40M

Removes crown caps, and opens canned liquids. Nickel finish.



Corkscrew

Self-pulling type corkscrew, fitted with cap lifter and wire braker. Hardened, tempered steel. Easy-grip wood handle.

No. 8082—Length overall 5 1/2"

STARR



CROWN PULLER

A popular wall type for Crown Seal caps. Attach to wall or counter. Cadmium finish.



BOTTLE OPENER
No. 206

Made of steel wire. Removes crown caps.

PICKLE FORK



Length Overall 9 Inches

Fits small mouth bottles.

No. 185-C

FUNNELS

STAINLESS STEEL



Cat. No. Diam.
1429 5 3/4 in.

FUNNEL

Hand Spun of acid resisting, rust-proof stainless steel.



PLASTIC

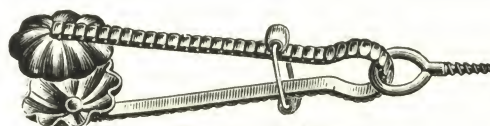
Model Number	Diam. (Top)	Overall Height	Funnel Capacity
804	3 1/4"	4"	4 oz.
808	4 1/4"	4 3/4"	8 oz.
816	5"	6 1/4"	16 oz.



Ice Pick

With hammer head, tempered steel point.

No. 5—Length 9" O.A.



Towel Holder

Made of metal, ribbed and highly nickel plated. Holds towels firmly in place. Fitted with screw point for attaching to bar. No. 288—Length overall 4 1/2"

NEVER CHIP BOTTLE OPENER

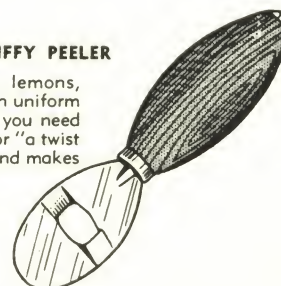


No. 1M

Attaches to cabinet or wall. Removes crown caps. Cadmium plated. Each in carton with 2 screws.

JIFFY PEELER

Strips the peel from lemons, oranges or grapefruit in uniform widths. Just the knife you need when the recipe calls for "a twist of peel". Saves time and makes a difficult task EASY. Stainless Steel blade; beautifully finished hardwood handle.



BAR SUPPLIES



ANGOSTURA BITTERS

Premium quality bitters. Available in 4, 8 or 16 oz. bottles, packed 12 to the case.

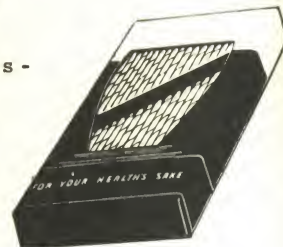
OLD HOUSE ORANGE BITTERS

Available in 3½ or 7½ oz. bottle, packed 12 to the case.

CELLOPHANE STRAWS

SANITARY PACK (Tissue wrapped "Glassips"... Two (2) straws per tissue tube - 500 Tubes per box - 25 Boxes to case.

BULK PACK "Glassips" 8¼ inches long - 500 to box - 50 Boxes to case.



SOUR PUSS MIXER

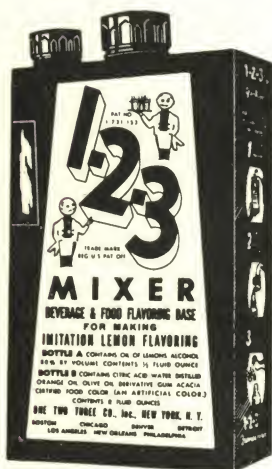
High quality lemon mix made with genuine oil of California lemons. Use whenever a tart flavor is needed. Two standard sizes make quarts or gallons of lemon mix.



GRENADINE

Finest quality red grenadine. For use in sweetening and tinting bar drinks. Made of pure cane sugar and fruit flavoring. Manufactured by the same company that makes famous Angostura bitters.

Packed in fifths & tenths.



1-2-3 MIXERS

Available in orange, lemon and lime flavors. True tart flavor has made this product a favorite for the past ten years. Made with genuine flavors. Bottled in sizes to make quarts or gallons of mix.

Complete BAR SUPPLY
SERVICE AT BRODIE'S

MARASCHINO CHERRIES

Made especially for bar use. These cherries are sweetened with pure sugar and colored a brilliant red. Gallon packed.

OLIVES...Pimento stuffed green olives. 12 qt-cs.

ONIONS...White pearl cocktail onions. 12 pt-cs.



HEADS-UP

Adds a long standing head to beverages. A pure product made from vegetable extractives. Has no taste, no flavoring elements and is completely neutral. For use particularly in Whiskey Sours and Fizzes for a rich creamy appearance. Packed in 8 oz. bottles.

RESTAURANT AND

Brodie's Inc.

HOTEL SUPPLIES

BAR SUPPLIES

WOODEN WINE COOLER



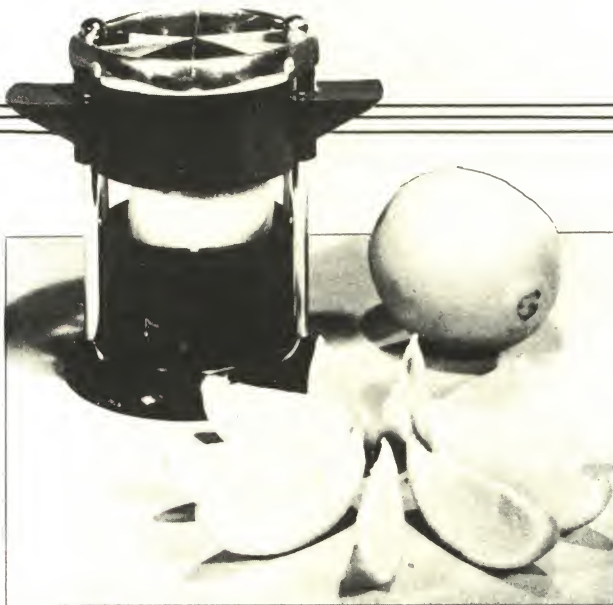
Seasoned wood cooler. $9\frac{1}{2}$ " x $7\frac{1}{2}$ " inner dimensions.

Walnut finish Cat No. 563

CRUSHED ICE DIPPER



Catalog No. 2315 — Made in one piece, with two air and drain holes in bottom of dipper. Has "Alumi-Seal" finish, which is a bright, hard and smooth finish.



LEMON SLICER

Lemon Saving Time Saving
Safe Money Saving Sanitary

Lemons cut into 10 handsome even slices. Not a drop of juice lost — no inner fibre lacerations.

Stainless steel knives — silumin top ring — sliding bars finished in chromium — all parts acid proof.

May also be used for limes and oranges

BUY
Brodie
QUALITY



Bitter Bottle

Heavy square crystal glass, with 18-8 stainless steel satin-finish top.

No. 600—Size 6" high, 2" square base.

TOM AND JERRY BOWLS AND MUGS
With Bright Gold Lettering



(Furnished in all over ivory or black outside and white inside -- Specify)

#43 Bowl 4 qt. cap. 10" diam.

#45 Mug 5 oz. cap. 2½" diam.

BAR SUPPLIES

"Servistall"



HEAVY CHROMIUM PLATING

Adjustable to fit all bars perfectly.

Easy to install...on and off in a jiffy.

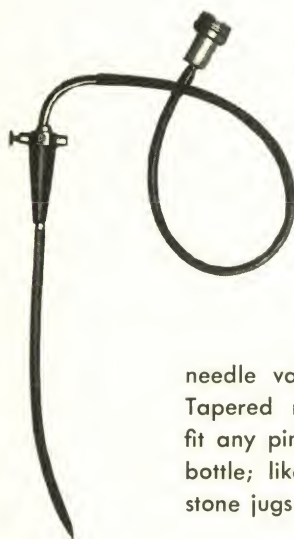
Made from 1" outside diameter 16 ga. Steel Tubing

Special widths made to order. 24 inch Width—Same Price

Catalogue No. 100

30 inch width

Weight, 8 pounds



**No. 631
COMBINATION
BOTTLE AND
JUG FILLER**

Has special
needle valve air release.
Tapered rubber bushings
fit any pint or half-gallon
bottle; likewise glass and
stone jugs.

**No. 272 — WHITE
FOAM SCRAPER**

**No. 273 — BLACK
FOAM SCRAPER**



STERILIZER FOR DIRECT DRAW DISPENSERS

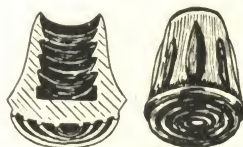
This is an ideal cleaner for any Direct Draw Dispenser. Two or three tablespoons of any of our cleaning compounds are dissolved in hot water in the quart container and pumped with air through the tapping system. If this is followed with a clear hot water rinse, the tapping system is guaranteed to be in first-class condition.

No. 845 — STERILIZER



**No. 736
TOWEL RING**

Brass chromium plated.



THE SERVICE CRUTCH TIP

No. 17 $\frac{3}{4}$ in. inside diameter
No. 18 $\frac{3}{4}$ in. inside diameter
No. 19 $\frac{7}{8}$ in. inside diameter
No. 20 1 in. inside diameter
No. 21 $1\frac{1}{8}$ in. inside diameter

FOR METAL TUBULAR FURNITURE For Round or Square Tubing



CG-490-1"



SPECIFICATIONS

Number	For Tubing Size Outside Diameter		Diam. of Base
	Round	Square	
CG-490	$\frac{3}{4}$ " $\frac{7}{8}$ " or 1"		$\frac{7}{8}$ "
CG-491	$\frac{7}{8}$ " or 1"	1"	$1\frac{1}{16}$ "
CG-492	1"	1"	$1\frac{1}{4}$ "
CG-493	1"	1"	$1\frac{1}{2}$ "

BAR ACCESSORIES

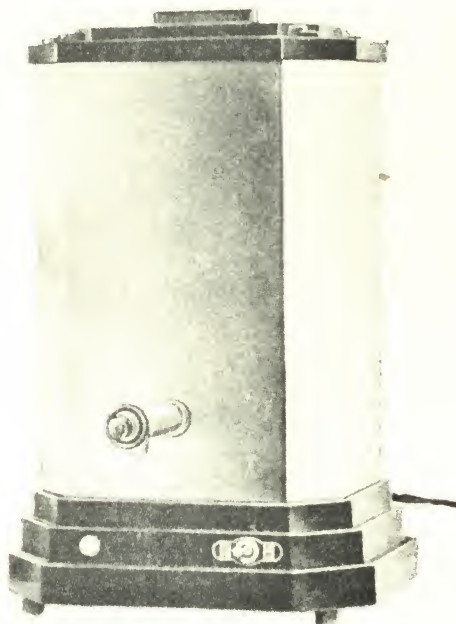


The Aristocrat Oster Cocktail Mixer

No. 210—Height 16 1/4", width of base 5 3/4", weight 13 lbs. Motor 110-120 volts A.C. or D.C.

For speedy, sanitary bar service. Takes the place of the hand cocktail shaker. Mixed drinks can be made faster and colder than by other methods. Thoroughly mixes drinks in 3 to 10 seconds. Has stainless steel cup and agitator. Dome top has built-in strainer. Cup holder is chrome plated, heavy cast iron base finished in jet black acid resistant porcelain. Flip switch on as cup is set in place. Motor shuts off automatically.

Instantaneous Solar Water Heater

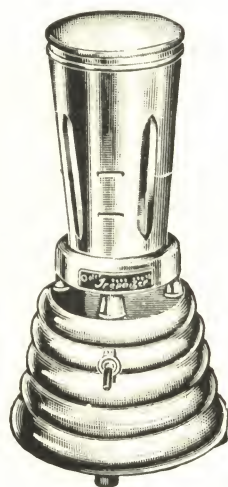


Heats a glassful in a minute, reservoir remaining cold. Ideal for bars or wherever the fast need of a glassful of hot water is required. May be turned off in slack periods, yet obtain hot water in a jiffy when desired. When left on, entire quantity will automatically be kept hot. Has temperature control which can be adjusted to any temperature desired. Stainless steel, mounted on bakelite base with bakelite cover. No tubes or crevices to gather scum or filth. New push type faucet permits easy operation. Capacity two-gallon. Shipping weight 12 lbs. Occupies space 9 3/4"x9 1/2".

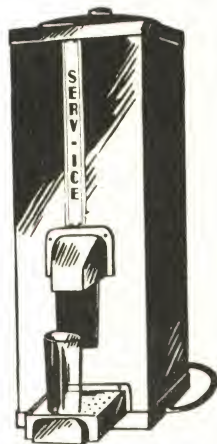
Oster Frapaizer

Model No. 12—Height 13 in., diameter of base 6 3/4 in., weight 8 lbs. Motor 110-120 volt AC or DC. Base heavily chrome plated, cup and top satin finished stainless steel.

The Oster Frapaizer blends ingredients thoroughly. Its knife like agitator shaves the ice into minute particles to produce a thick, frosty drink in seconds. The agitator liquifies whole fruit instantly to add to the taste and flavor. Its high speed blending-mixing action makes it especially suited to mixing and blending heavily iced fruit flavored drinks to impart a pleasing richness of taste and flavor.



SERV-ICE



AUTOMATIC ICE
CHIPPING MACHINE

SERV-ICE . . . a light, quick pressure on the rubber-faced lever pours ice from a faucet! Deft dispensers can ice three drinks in three seconds with one hand!

SERV-ICE . . . made of smart, easy-to-clean stainless steel inside and out. Fiberglass insulation, generous 30 pound capacity, blends with all soda fountain, restaurant and bar equipment.

- **Size** 28" high, 10"x10" base, with a spout projection of 3", a drain projection of 4 1/8".
- **Cord** Rubber covered, Underwriters Laboratory approved, 10' long.
- **Control Lever** Rubber faced to minimize breakage. Operates a specially designed momentary contact switch.
- **Drain Drawer** Slides out for easy emptying.
- **Liner** Fiberglass insulated stainless steel, one-piece construction, approximately 30 pound ice capacity.

Personalized

COCKTAIL NAPKINS and COASTERS

Customers remember your name when your napkins and coasters are *personalized*.

Our art department will gladly furnish color sketches in keeping with your individual crest or design.

STOCK COASTERS - Absorbent blotter type coasters available in white or stock patterns.

STOCK NAPKINS - 9 inches square -- fold to 4½ inches. Available in wide range of stock patterns.

A
Utility
Souvenir
of
Distinction



THE De Luxe Cocktail Fruitpick is a low-priced, daily advertiser that adds so much to the glamour that attracts patrons to well fashioned appetizers. De Luxe Cocktail Fruitpicks are designed to fit all glasses by position notches on the contact edge. Have your name carried across the nation on a cocktail fruitpick.

Cocktail Forks

Smooth finished wood. For special bar service. Available out of stock, plain. Length 4½ in.

Cocktail Spears

Smooth finished wood. For special bar service. Available out of stock, plain. Length 5½ in.

Cocktail Picks

Smooth wood finish. For special bar service. Available out of stock, plain. Length 2¾ in.

Special names branded Cocktail Forks, Spears and Picks at slight additional charge, write for information.



PLASTIC STIRSTICS, SPIR-ITS, AND COLD DRINK SPOONS

Assorted colors: Red, green, blue, yellow, white, crystal, and black. 1 gross to carton.

May be imprinted with name if desired in 5 gross lots or more. Imprinting limitations: Spir-Its—two lines, not over sixteen characters and spaces each line. Cold Drink Spoons and Stirstics—single line only, not over thirty two characters and spaces.

No.		Length
P600	Stirstics	6 ¼"
P750	Stirstics	7 ½"
P450	Spir-Its	4 ½"
P550S	Spir-Its	5 ½"
P650S	Spir-Its	6 ½"
CD6	Cold Drink Spoons	6 ¼"
CD8	Cold Drink Spoons	8"

BAR SECTION

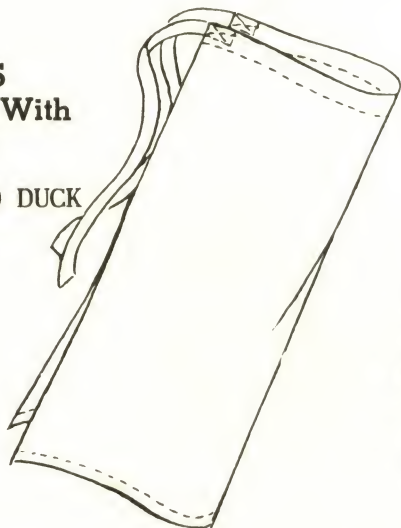
Style 4S Four Way Aprons With Strings

8 oz. BLEACHED DUCK
36 x 22



Style WS Waist Apron With Strings

8 oz. BLEACHED DUCK
36 x 44

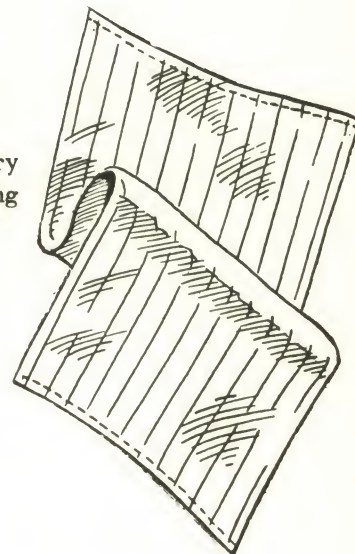


GLASS TOWELS

RED STRIPE

Highly absorbent, dry
glassware to gleaming
finish in less time.

#290 - 16 x 30



BAR TOWELS

Highly absorbent Turkish
Toweling. Each measures
16 x 27 inches.

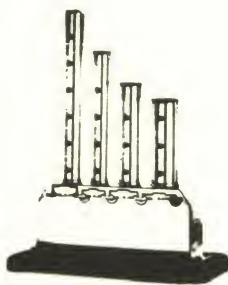
No. 5015



COIN CHANGERS

— quick —

*— easy
operation —*

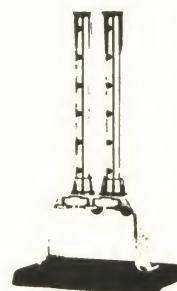


"The Master Changer"

Master Changer

ATTRACTIVE — FAST — EFFICIENT

- All metal—highly polished chrome finish.
- A flick of the finger automatically dispenses **5 nickels, 5 dimes, 4 quarters, or 2 halves** in the palm of your hand.
- No unnecessary trips to the cash register, as coin tubes hold quarters and halves offered for change.
- Solid die cast and precision machined coin slides assure positive accuracy.
- Encased coin slide mounting requires absolute minimum of effort to operate.
- Fully balanced on weighted non-slip base.



"The Junior Changer"

Junior Changer

ATTRACTIVE — FAST — EFFICIENT

- High luster chrome finish—all metal construction.
- Automatically dispenses **either 5 or 10 nickels** in the palm of your hand.
- Capacity—thirteen dollars in nickels.
- Floating-mount solid die cast coin slides cannot warp, stick, or jam.
- Well balanced design—13" high, 7 1/4" wide, 5" deep.
- Weighted non-slip base.

MAINTENANCE SUPPLIES

FOR BARS & TAVERNS



O-CEL-O* Sponges

- SIZE 1R—For dishwashing and scouring sinks
 SIZE 2R—For House cleaning and general purpose
 SIZE 3R—For the bathroom and bath
 SIZE 4R—For Large areas, walls and cars

Special sizes to order for any requirement.
 Complete details on request.

GLASS-EASE....SANIT-EASE

Made especially for washing and sanitizing beer glasses..these products work together to remove all types of soil and destroy harmful bacteria without depositing a film on glasses.

Glass-ease	Sanit-ease
Packed:	Packed:
10 lbs. to ctn.	2 lbs. to ctn.
6/10# to case	12/2# to case

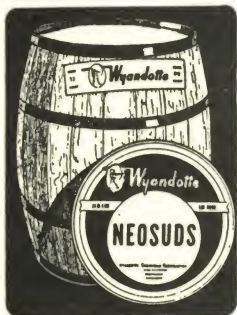
BAR KEEPER'S FRIEND

High quality brass and chrome polish. Guaranteed not to scratch the finest surfaces.



A-1 EMULSIFIED PINE OIL

A-1 Emulsified Pine Oil Disinfectant (a light, brown liquid) has a pleasing, lasting, natural pine odor.



NEOSUDS

Hand dish or Glass Wash.	
Packed	20#
.	90#
.	275#

24 - 24 oz. pkg. to cs.

Neosuds is used for washing glassware by hand and for washing lightly soiled china and silverware. It makes oceans of suds but does not contain soap. Neosuds eliminates cloudy film on glassware, rinses with remarkable speed and is easy on the users hands.

STERICHLOR

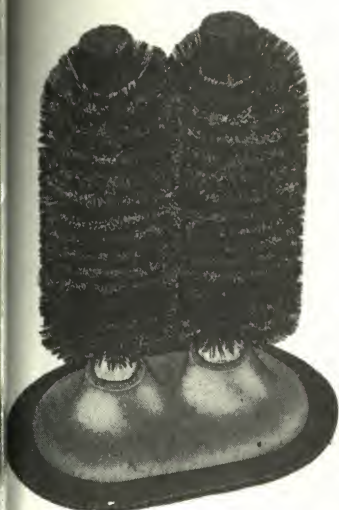
Glassware & Dish Sterilizer.	
Packed	5#
.	25#
.	125#
.	350#

12 five lb. pkg. to case.

Wyandotte Steri-Chlor can be used without excessive loss of chlorine at any temperature up to boiling. This product is safe on the hands and has no harmful effects on dishes, glassware or silverware.



BAR SUPPLIES



JIFFY GLASS WASHING BRUSHES

HORSEHAIR

J2.....Dble. Brush
J3.....Triple Brush
JR.....Refill Brush

NYLON

N2.....Dble. Brush
N3.....Triple Brush
NR.....Refill Brush

JIFFY GLASS

WASHING BRUSHES



Whirl-a-Way

Glass Washer

Just press glass down on the nylon brush and Whirl-a-Way does the rest. Flushing action propels water with terrific force upward through its swirl jets cleaning the glass in one motion.

Whirl-a-way operates with unfailing precision. Tested in actual use to give you a perfect model.

BRODIE GLASS CLEANER

A fast cleaning, quick rinsing cleaner for hand washing of glasses and dishes where a soapless cleanser is desired. Easier on the hands than other cleaners used for this purpose and it meets all requirements for washing glasses in taverns, mountains, hotels, etc. Use at the rate of two (2) ounces to five (5) gallons.
Packed: 6 ea. 10# pkg. to case.

SWEEPING COMPOUND, WAX BASE

A compound made with a wax emulsion rather than oil. This product is safe to use on any kind of floors, asphalt, rubber, etc. Can be used in many places where ordinary sweeping compound is not safe. Standard formula is without sand, however sand can be added if customer so desires. Sold by the bag.
Packed: 75# bags

SANITABS..GERMICIDE TABLETS

For sanitizing rinse after cleaning glasses, dishes, etc. in taverns and restaurants.... Sanitabs are tasteless and odorless. They eliminate measuring of powders or liquids.
Packed in bottles of 100 (6 btls. to cs.)

SWEEPING COMPOUND, OIL BASE

A product that is always uniform. Made of triple sifted wood fibre, not too fine, not too coarse, blended with special dustlayer emulsion. Just right to do a good job of sweeping without leaving any chaff or oily deposits on the floor. Not to be confused with certain types of cheaper compounds made from mill-run sawdust and cheap oils. Standard formula contains sand for scouring effect. However, compound without sand can be supplied if required. Sold by the bag.
Packed: 75# bags

NONSKID WATERPROOF LIQUID FLOOR WAX

--Is an emulsion wax made of the highest grade materials obtainable. It is non-brittle, tough and waterproof. Twelve hours after applying it can be mopped with a wet mop without harm to the lustrous surface. Maintenance is easy by patching (re-waxing) traffic lanes. Economical --for best results apply thinly--ratio of 1 gallon to 2000 square feet on rubber, asphalt, mastic, linoleum, all composition and finished wood floors.
Packed: 55 gals., 30 gals., 5 gals., 1 gal.

COIL CLEANING COMPOUND

A cleaner unexcelled anywhere. A balanced formula. It removes all mineral deposits, slime, old and rotten beer stone. It sterilizes entire draft system so that all odor and chance for contamination is eliminated from the system. It is harmless and contains no lye, acid, caustic or sal soda. It will leave no chemical or metallic taste in the beer. 6/10 lb. pkg. to case.



